

THE NATIONAL
Provisioner

JANUARY 31, 1953

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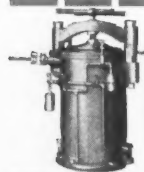
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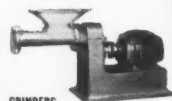
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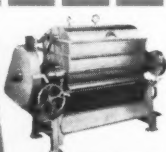
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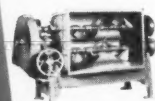
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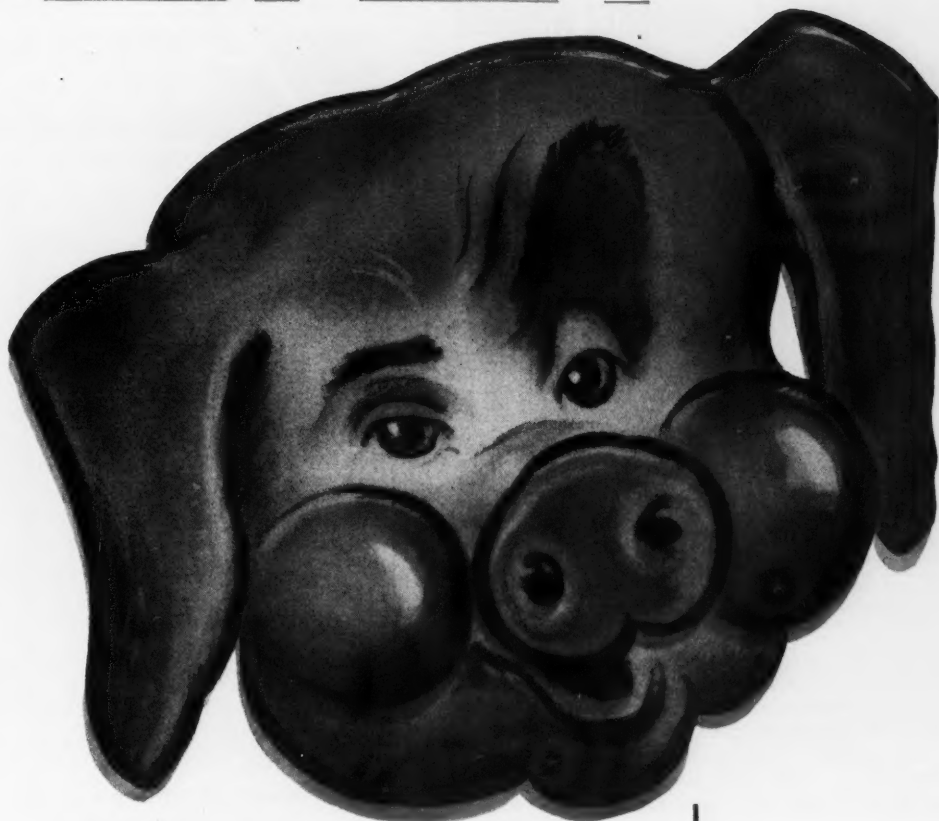
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The National Provisioner—January 31, 1953

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THE NATIONAL



Provisioner

VOLUME 128

JANUARY 31, 1953

NUMBER 5

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DAILY MARKET SERVICE
ANNUAL MEAT PACKERS GUIDE

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End of Cattle, Beef Controls Asked

The special House agricultural subcommittee made a welcome report Monday summarizing the harm which price controls are doing to the beef industry. The committee called for the end of OPS cattle and beef price and grading regulations, contending they are the reason beef prices have not dropped in proportion to the price decline for live cattle. The mere existence of ceiling prices at the retail level "destroys flexibility," the group declared, adding that the retailer regards ceilings as "fair prices" below which he prices his goods only "reluctantly."

Meanwhile, OPS action on beef controls is stalemated. Economic Stabilizer DiSalle was scheduled to meet this week with newly appointed acting Defense Mobilizer Arthur S. Fleming to request "policy guidance" as to the future scope of price and wage controls. The OPS view is that if beef controls are suspended, other consumer price controls and wage controls must go, too. However, it appeared likely at weekend that DiSalle must await the February 2 State of the Union Message. It is expected that President Eisenhower will disclose for the first time what he wants in the way of controls legislation as well as other important issues.

Secretary Ezra Benson Reorganizes His Department

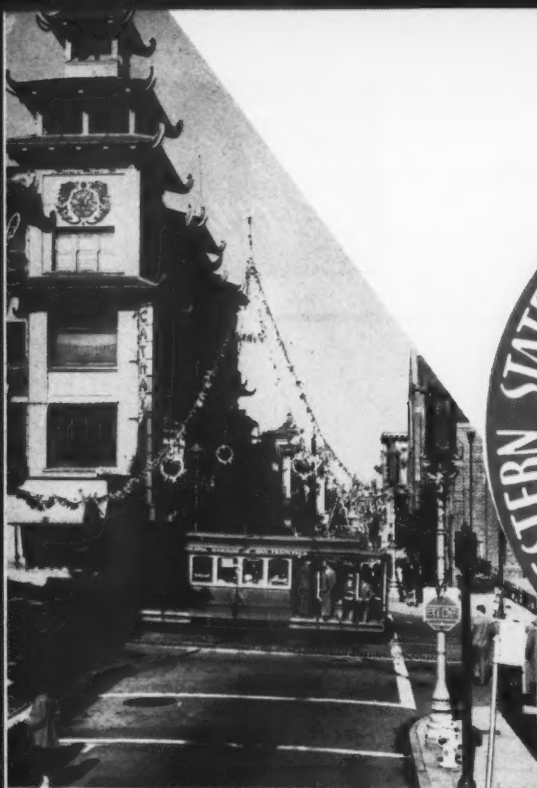
The Agriculture Department has been reorganized into four major groups, part of a "gradual streamlining" of the USDA in the interest of economy and efficiency. The move is of interest to packers because it affects some of the bureaus and agencies with which packers must deal. The four new groups are: Commodity Marketing and Adjustment; Agricultural Credit; Research, Extension and Land-Use, and Departmental Administration. The Production and Marketing Administration comes under the first group. Heretofore the dominant departmental agency and successor to the old Agricultural Adjustment Administration, the PMA lost control over the \$250,000,000 agricultural conservation payment program and the CCC, which finances the price support program. The Agricultural Research Administration, which is in charge of the BAI, and the Bureau of Agricultural Economics, are agencies in the Research, Extension and Land-Use Group.

95% Farm Price Supports Proposed

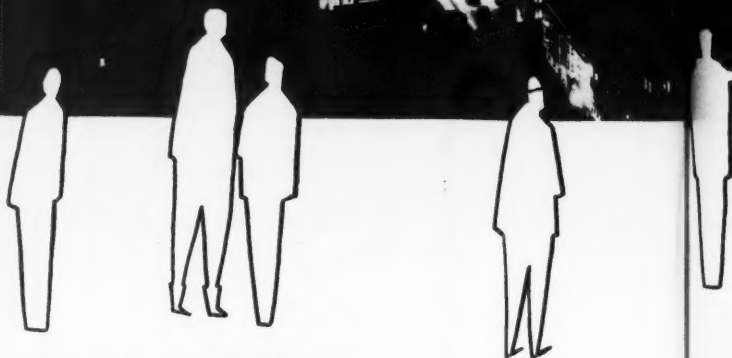
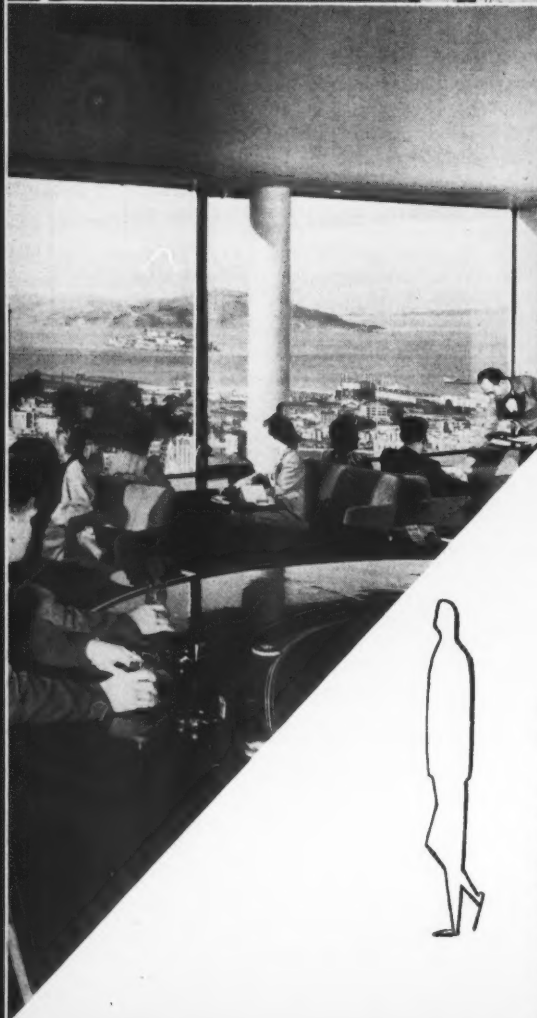
Congress has been requested to raise the price supports for basic agricultural commodities from the present 90 per cent of parity to 95 per cent of parity for the crop years 1953 and 1954 in a bill (S 595) co-sponsored by Senators Young and Eastland. Senator Eastland contended that the situation now is comparable to that of 1949, since we have a booming stock market and prosperous manufacturing industries but agriculture faces a "depression."

Senate Group Will Study Farm Prices

The Senate agricultural committee will study thoroughly the factors influencing the continuing decline in farm prices. In announcing the committee inquiry, Senator Aiken, chairman, warned that the drop in farm prices and purchasing power can have serious consequences for the national economy. He contended that the extent of the farm price decline appears unwarranted, even though 1952 was a good crop year and some surpluses have accumulated.



SAN



SCENES ABOUT SAN FRANCISCO—

Upper left: Cable cars still offer the visitor a thrilling 10-cent tour of the city's many steep hills.

Lower left: Panoramic view of the city from the comfortable cocktail lounge, Top of the Mark.

Center: Sparkling night photo of the city and Oakland Bay Bridge.

Upper right: Fisherman's Wharf, scene of a bustling fishing industry with an Old World atmosphere.

Lower right: Giant Redwoods amaze visitors in public park not far from San Francisco.

Photos of cable car, Fisherman's Wharf and Redwood park used through courtesy of Redwood Empire Association, San Francisco.

N FRANCISCO!

WSMPA To Hold Meet Feb. 11-13

**Inside Industry
Problems In For
Thorough Discussion**

MEAT packers of the West—no longer so greatly concerned over government, politics and controls—have scheduled a searching discussion of industry economic problems at their forthcoming annual meeting.

The meeting, seventh annual convention of the Western States Meat Packers Association, will be held at the Palace hotel in San Francisco, February 11 to 13, inclusive. Some 2,000 or more packers and suppliers are expected to attend, E. F. Forbes, association president and general manager, said.

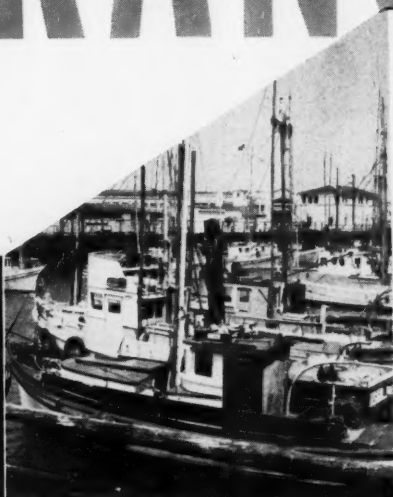
Conventions in recent years have been devoted largely to coping with price and quota controls. It is felt this problem does not loom so large in the future of the industry.

Among problems slated for discussion are:

1. Lack of adequate profits for the industry.
2. Increasing competition to which important industry by-products—hides, tallow and grease—are being subjected by substitutes.
3. Trend toward packaged meats and self-service meat counters.
4. Better public relations with consumers.
5. Imports of New Zealand beef.
6. Prospective influx of Canadian and Mexican beef as the result of lifting foot-and-mouth disease embargoes.

Outstanding experts from all over the country will gather at the convention to discuss these and other topics.

The packers at the convention will meet with high-ranking officials of the





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armed services and discuss the 1953 meat requirements of the services.

Sausage makers and sales staffs, at a special forum, will learn how to adapt new techniques to make and merchandise a better product.

At an industry-wide forum packers will seek—from invited representatives of livestock producers, retail butchers, labor, consumers and government—opinions as to how the industry may best serve the public during the coming year.

• • •

Friday night, February 13, WSMFA presents "Fun, Incorporated." This is the name given its seventh annual dinner dance and entertainment. Those who attended former association banquets in the Garden Room of the Palace hotel know they can expect the finest of food. Chef Lucien Heyraud has promised that packers will be delighted with the menu this year: Crab cocktail; mock turtle soup; prime ribs of beef, au jus, extra cut (finest of western grain fed beef!) potatoes au gratin; string beans; orange surprise, petite fours and demi tasse.

As for the entertainment, there will be "name band" music, gorgeous dancers, singing artists, comedians, performers of daring skill—an all-star galaxy. To mention a few, Jack Marshall, a favorite of night club patrons, known as "The Man with the Flexible Face," will display some of his gags which have won him popularity. "Dog-gone Nonsense" is the name of the act by Bob Williams and his dogs, one of show business' top acts. They have appeared at Radio City Music Hall and Roxie Theatre in New York, toured the

European continent and played the famous Palladium in London. Phil Bovero and his orchestra will furnish dancing music. Bovero is musical director for the ABC in San Francisco.

Tables for parties of eight, ten, 12 or 20 may be reserved. Early reservations are suggested as the dinner may be sold out in advance.

The convention will be accompanied by a suppliers' exposition which will be the largest ever held west of Chicago. It will feature the latest machinery and products used by meat packers. See page 22.

Many supplier firms will also maintain hospitality rooms for the convenience and entertainment of packers. A list appears on page 22.

In addition to the annual dinner to which women are invited, an all-day tour Thursday has been planned for them. Their bus will proceed first to picturesque Fisherman's Wharf, the Presidio, Golden Gate Park, down the Skyline to Stanford university where the group will be taken through the Stanford Chapel and the Hoover War Memorial. Luncheon will be served at the Allied Arts Guild. The party will then visit Sunset House, new \$500,000 office-home of *Sunset* magazine at Menlo Park, Cal. Each member of the tour will be given, through the courtesy of WSMFA, a new cookbook, "Cooking with a Foreign Accent." Leaving Sunset House the party will proceed up the Peninsula through some of the fine residential sections of San Mateo and Burlingame.

Several association committees will meet simultaneously Wednesday morning and afternoon.

The directors meeting will begin at

9:30 a.m. that day. At 10 the accounting committee will meet in Room 2018; the marketing agencies committee in Room 2005 and the beef and beef boners committees in the Comstock Room. Three specialists will speak before the beef meeting: George A. Baxter, chief, Perishable Subsistence Section, Office of the Quartermaster General, Washington, D. C.; Paul C. Doss, chief, Meat and Meat Products and Water Foods Division, Department of the Army, Chicago, and Col. Russell McNellis, chief, veterinarian division, Office of the Surgeon General, Department of the Army, Washington.

Dr. Francis J. Mulhern, who is in charge of the vesicular exanthema eradication program, USDA, will speak at the meeting of the animal diseases committee at 2 p.m., Room 2001. Also present to participate in the discussion on animal diseases will be state veterinarians from the nine western states.

At the beef boners committee meeting, Room 2051, Baxter, Doss and McNellis will discuss problems directly related to boning meat for the armed forces.

• • •

The hide committee of the association will meet jointly with the western division of the National Hide Association in Room 2127. Speakers will be Irving J. Glass, executive vice president, Tanners Council of America, and John K. Minnoch, executive director, National Hide Association.

The tallow and grease research committee, Room 2008, will also have two outstanding speakers: Dr. Waldo C. Ault, chief, oil and fat division, Eastern Regional Research Laboratory of



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American Spice Trade Association, Inc.	55
Atmos Corporation	2
S. Birkenwald Co.	7
S. Blondheim & Co.	3
Bulkley, Dunton Processes, Inc.	53
Cesco	38
Cincinnati Butchers' Supply Co.	12
Cincinnati Cotton Products Co.	17
Dewey & Almy Chemical Co. (Cryovac Division)	15
Dohm & Nelke, Inc.	35
Duro-Test Corporation	5
French Oil Mill Machinery Co.	16
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Great Falls Meat Co.	13
Great Lakes Stamp & Manufacturing Co., Inc.	34
The Griffith Laboratories, Inc.	25
Hercules Fasteners, Inc.	28, 29
Huron Milling Co.	21, 22
J. A. Jenks Co.	43
Kelite Products, Inc.	14

Kontmaster Manufacturing Co., Inc.	24
Koch Supplies	42
Lasar Manufacturing Co.	49
LeFiell Company	36, 37
Linker Machines, Inc.	23
Long Laboratories, Inc.	46
Marchant Calculators, Inc.	47, 48
Marathon Corporation	18, 19, 20
H. J. Mayer & Sons Co., Inc.	11
Meat Packers Equipment Co.	6
Wilson Meyer Co.	27
Milprint, Inc.	26
Mosaic Tile Co.	54
National Ice & Cold Storage Co. of California	41
Pacific Tire & Rubber Co.	39
Preservaline Manufacturing Co.	44, 45
Pure Carbonic Co.	50, 51
John E. Smith's Sons Co.	8, 9
Standard Paper Box Corp.	4
Tipper Tie, Inc.	31
Townsend Engineering Co.	30
Union Oil Co.	40
U. S. Slicing Machine Co.	49
The Visking Corporation	1
Herman Waldman Co.	43
Western Waxed Paper Division, Crown Zellerbach Corp.	52

HOSPITALITY HEADQUARTERS

	Room Nos.
Advance Engineering Corp.	3007-09
The Albright-Nell Co.	6022-24-26
Cincinnati Cotton Products Co.	3002-04
A. Deweid Casing Co. English and California Rooms	
Dewey & Almy Chemical Co. (Cryovac Division)	2058-60
Fearn Foods, Inc.	2044
The Globe Company	2131
Ted Green Brokerage Co.	4001-03
The Griffith Laboratories, Inc.	2018-20
J. A. Jenks Co.	2046-48
Paul Koss Supply Co.	2053
Long Laboratories, Inc.	2107-09
Los Angeles Casing Co.	4016-18
Marathon Corporation	3001-03-05
H. J. Mayer & Sons Co., Inc.	2040-42
Meat Industry Suppliers, Inc.	3040-42
Milprint, Inc.	2007-09
Oppenheimer Casing Co. French Parlor	
Oversea Casing Co.	2008-12
Sklare Associates, Inc.	4007-09
Southern California Gland Co.	6007-09
Wm. J. Stange Co.	2024-26
Transparent Package Co.	French Parlor
The Visking Corp.	2062-64-66
West Coast Spice Co.	2051

USDA, Philadelphia, and Dr. L. M. Richards, Stanford Research Institute, Palo Alto, Cal.

One of the most valuable sessions of the convention will be the sausage industry meeting in the Comstock Room which features three outstanding speakers and a panel of four western packers. Emerson D. Moran, sausage industry consultant, Madison, Wis., will speak on "Modern Trends in the Sausage and Bacon Industry." Carl Weisel, president, Weisel Sausage Co., Milwaukee, Wis., will deal with "The Importance of Quality in Sausage." "Spices and their Origin" will be told by Ralph J. A. Stern, American Spice Trade Association, San Francisco.

The panel will consist of Joseph F. Enos, Pureta Sausage Co., Sacramento; Ben Miller, jr., Miller Packing Co., Oakland; Albert T. Luer, Luer Packing Co., Los Angeles, and Eugene Malo, Del Monte Meat Co., Inc., Portland, Ore.

WSMPA board chairman G. F. Chambers will make the opening address at the general business session at 10 a.m. Thursday morning.

The major morning address will be by Dr. Francis J. Mulhern, Bureau of Animal Industry, USDA, on "Eradication of VE Disease in Hogs."

An interesting session has been planned for Thursday afternoon, a general industry forum on "What We Will Contribute to the Welfare and Prosperity of the Livestock and Meat Industry in 1953." Livestock producers, packers, labor, government, retailers and consumers will take part.

Representing the producer will be

John H. Guthrie of Portersville, Cal., vice president of the American National Livestock Association; S. P. Arbios, Stockton, Cal., vice president of the National Wool Growers Association, and Cedric Cerf, director, swine division, livestock department, California Farm Bureau Federation.

Milton S. Maxwell, first vice president, Amalgamated Meat Cutters and Butcher Workmen, AFL, will represent labor. Henry J. Kruse, president, Seattle (Wash.) Packing Co., will give the packer's viewpoint. David Deerson, president, National Association of Retail Meat and Food Dealers, New York city, will represent the retailer. Mrs. Mildred Edie Brady, Berkeley, Cal., consultant and writer on consumers' affairs, will tell the housewife's opinions. The Department of Agriculture will also be represented.

Following ten-minute talks by each representative, the forum will resolve into a panel for a question-and-answer period. President Forbes will moderate.

The association's business session and election of officers will be held Friday morning.

Three addresses are scheduled for the afternoon program Friday. "Progress of Research for New Uses of Animal Fats" will be told by Dr. Ault, a committee meeting speaker earlier. Glass, another committee meeting speaker, will discuss "The Leather Promotion Campaign."

Jesse W. Tapp, executive vice president, Bank of America, and member of the new Federal Agricultural Advisory Committee, will speak on "The Outlook for Western Business in 1953."

WSMPA Presents Facts on Meat Price Situation

Western States Meat Packers Association has presented an eight-page statement to Congressman Burdick giving the industry's position in the present market picture. WSMAPA explains why controls on meat are unworkable and have kept meat packer margins under OPS to a point where the industry is in serious financial trouble. Last December Congressman Burdick stated that meat packers were making large profits from the prices the housewife pays for meat.

After WSMAPA presented its statement the Congressman said he is now convinced that the packers were innocent. He declared he would send out another press release reporting that the packers are not responsible for holding up the price of meat. He also said he would place the WSMAPA letter in the Congressional Record and would send a copy to Clifford Hope, chairman of the House agriculture committee.

Pork on Plentiful List

During 1952, pork and poultry items moved into increased prominence in the monthly lists of plentiful foods issued by the U. S. Department of Agriculture in the Midwest. Pork was listed as plentiful during seven months of 1952, turkeys seven, eggs six and stewing chickens during five months. A "plentiful food" by USDA definition is one which is so abundant that producers are threatened with disastrous low prices.

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Booths No. 19 to 21
Palace Hotel, San Francisco, Calif.
February 11-13, 1953

WELCOME WSMPA

Come to
**H. J. MAYER'S
HOSPITALITY HEADQUARTERS**
Palace Hotel
ROOM 2040-42

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Come up for a taste of good, old-fashioned,
full-bodied hospitality . . . and bring along
your curing and seasoning problems.

BOOTH
NO. 11

Pre-Season
WITH THE
NEVERFAIL
3-DAY HAM CURE

H. J. MAYER & SONS CO., INC.

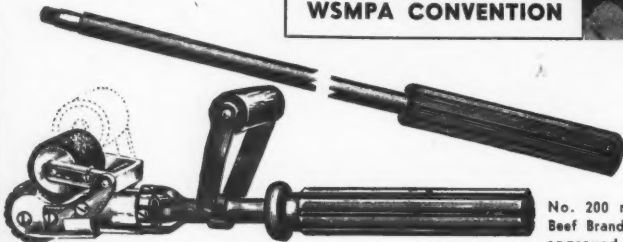
6815 SOUTH ASHLAND AVE., CHICAGO 36, ILL.
Plant: 6819-27 S. Ashland Ave.

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

ROLL-BRAND BEEF
for Perfect Identification

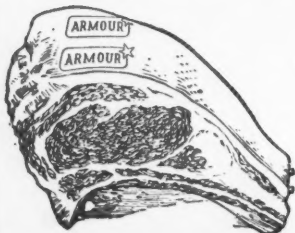
Any design, wording or mark can be rapidly branded on beef with a Great Lakes Brander to give sales appeal and brand identification. Used by leading packers everywhere. Gives real sales-building advantages.

SEE US at BOOTH 34
WSMPA CONVENTION



No. 200 non-electric Beef Brander has hand engraved interchangeable roller dies, self-

inking reservoir cylinder, extra sturdy construction. With short handle only \$47.50 complete with roller; extra engraved rollers (any design) \$27 each. Extension handle for high rail branding \$2. Use with Great Lakes Quick-Dry Violet or NuBrown Ink. Order today!



**GREAT LAKES
STAMP & MFG. CO.**

2500 IRVING PARK ROAD • CHICAGO 18, ILL.

**Meat Campaign
Scheduled in 30
Leading Cities**

An intensive educational 16-week meat program, designated as the "New Ways with Meat" campaign and reaching into states from coast to coast, will be launched the week of February 9 by the National Live Stock and Meat Board.

Conducted by the board's meat merchandising staff, this campaign will be



featured by televised meat lecture-demonstrations and other meat educational activities in 30 of our larger cities. A few of the cities in the first part of the schedule are as follows in this order: St. Louis and Kansas City, Mo.; Columbus and Cincinnati, O.; Louisville, Ky.; Houston, Tex., and Atlanta, Ga.

This nationwide effort will stress the kind of information that will enable the homemaker to do a more efficient job of buying, cooking and serving meat. In each city a 30-minute demonstration will be presented daily over a leading television station for four consecutive days. There are more than 14,000,000 TV sets in this 30-city area.

Four major topics will be stressed: (1) Use of the less-demanded cuts of beef, pork and lamb, (2) Meat cuts for special occasions, (3) Importance of low heat in cooking meat, and (4) The correct carving of meat.

In the phase devoted to the less-demanded meat cuts, the pork Boston butt, lamb breast, beef blade pot-roast and others will be featured. Among the cuts recommended for special occasions will be beef flank steak fillets, rib pork chops with pocket and three meals from a heavy leg of lamb. In the carving demonstration use will be made of a standing beef rib, a whole baked ham and a cushion shoulder lamb roast.

All material presented on television will be made available to a leading daily paper in each city including the

lecture copy and pictures of the cuts demonstrated.

The program in each city will be spearheaded by a mass meeting of retail meat dealers. These men will be given a first-hand preview of the television program. They will learn what cuts are to be featured so as to have them available on their counters. They will be given posters to display in their markets and copy to include in their local advertising, which is designed to encourage their customers to tune in on the televised programs.

This is believed the most comprehensive program of its kind ever scheduled in this country. Cooperating in the promotion in each city will be food retailer groups, chambers of commerce and other agencies.

Shown at left is A. R. Ring, jr., of the board's department of meat merchandising, one of the staff who will conduct the televised meat lecture-demonstrations.

New Meat Inspection Bill Being Sought in Illinois

A state meat inspection bill aimed at curbing sales of mislabeled horse-meat and diseased livestock and bribery of inspectors will be introduced in the 1953 Illinois legislature.

The bill will require ante-mortem inspection and labeling of meat, including processed and canned meat. It will empower state inspectors to make on-the-spot condemnation of slaughtered meat and order destruction. Now they must wait for laboratory reports on samples. It will establish stiff penalties for bribery or attempted bribery and for mislabeling or selling condemned meat and permit withdrawing of inspection and closing a business if violations are discovered.

Britain Lifts Controls

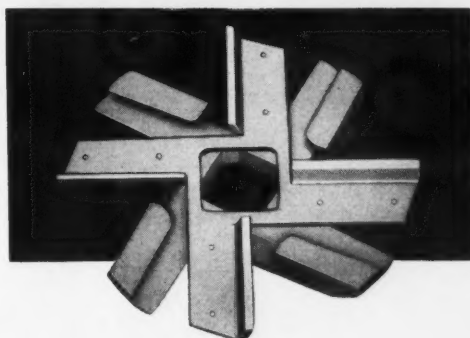
Controls on meat product manufacturing and sale ended in Great Britain on January 1, 1953, after ten years of rigid restriction. According to a report to THE NATIONAL PROVISIONER by the Scottish Amalgamated Trade News Agencies, the trade attitude is that the move is to the benefit of all—"the customer who wants a really good product may now have it provided the price is paid; the customer who wants a cheaper article will also be catered to."

Immediate reaction of the ending of controls was "a trade anxiety to show and sell cooked and prepared meats on a fuller scale." It is expected that self-service selling will benefit now that controls have ended.

Improves Meat Inspection

Akron, O., has placed meat inspectors for city plants under civil service. The city pays the inspectors and rotates them. A fee system will be set up at about 44 outside plants shipping products into the city.

TRY THIS GUARANTEED Grinder Knife AT OUR EXPENSE!



SPECO'S C-D ONE PIECE SELF-SHARPENING "TRIUMPH"

We want all our good friends in the meat packing industry to enjoy the many advantages of Speco's revolutionary new TRIUMPH Knife—the one piece, self-sharpening knife that is easier to clean . . . easier to assemble . . . that saves time . . . as it saves work . . . as it saves money!

Try the knife at our expense. Simply order one out on memorandum receipt. Try it for 30 days. Convince yourself that SPECO'S C-D TRIUMPH is the finest knife you've ever used—or return it. Otherwise, we will add your name to SPECO's fast-expanding list of TRIUMPH enthusiasts and bill you accordingly, regular terms.

You save up to 50% with "TRIUMPH"

EASIER TO ASSEMBLE: A twist of the wrist locks the 1-piece blade into the "locktite" holder. No screws to set. No blades to align. No pins to shear off. Blades are supported their full length.

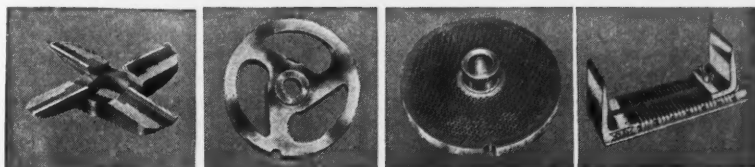
EASIER TO CLEAN: A twist of the wrist releases the blade for quick, easy thorough cleaning. Its streamlined design makes the TRIUMPH knife the most sanitary yet developed.

See Speco C-D Triumph knives and plates and other related meat packing products February 11th to 13th in San Francisco at Western Meat Packers' Association Convention, as represented by Meat Packers Equipment Co. (MEPACO), BOOTH 6, Palace Hotel.

The
Specialty
Manufacturers

SPECO inc.

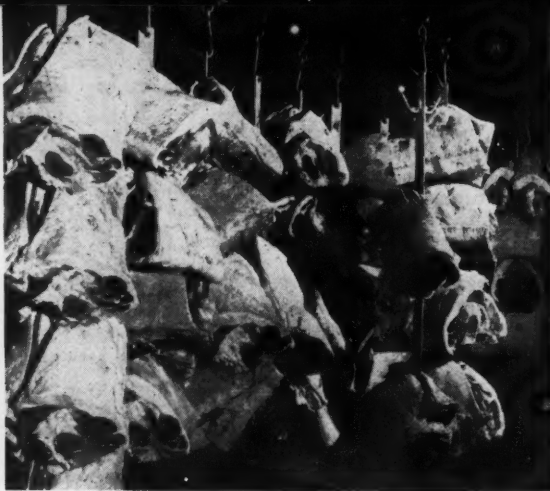
3946 Willow Rd.,
Schiller Park,
Illinois



SAVE with Speco Knives, Plates, Linking Guides



Cuts are fabricated in room above...



...held on racks in cooler.



View of new loading dock.



New plant is attractive outside, spacious inside.

Beef Wholesaler Goes Modern

IN JUNE, 1947, the Plat Packing Co., Denver, began its primal beef cut distribution business. Catering to hotels, institutions, restaurants and chain stores in the Rocky Mountain area, the enterprise enjoyed a slow but steady growth.

Soon the operation outgrew the firm's quarters in the market section of downtown Denver. Not only was processing hampered by lack of space, but shipping and receiving functions were slowed by perennial traffic congestion. Dominic Jacovette, company president, took stock of the situation and laid plans for expansion.

His dream of an ideal beef fabricating plant became a reality on February 1, 1952, when construction started on a new building. On June 1, almost five years to the day after the firm's incorporation, operations began in the new, roomy, airy and modern fabricating plant located in the heart of Denver's stockyards district.

The plant has ample grounds to permit orderly shipping and receiving. A

fully-enclosed loading dock has stalls for three trucks. The plant was built in the stockyards area primarily to be close to its source of carcass meat supply.

Plat's clientele purchase grades of Prime or Choice beef. The meats are trucked to the plant and unloaded at the receiving dock. This dock is so constructed that the truck bed is three feet above the floor, enabling employees to transfer quarters from vehicle to rails most efficiently.

The shipping platform roadbed, on the other hand, is at street grade, providing a dock with conventional truck bed level suitable for walk-in loading.

All meats moving into the plant are check-weighed over the track scale and then enter the storage cooler which has capacity for 400 quarters plus spare rails for broken loins and ribs. The firm turns over about 400 quarters per week and maintains an inventory of 400 ribs and 400 loins.

Following a direct flow pattern, the quarters are moved as needed via over-

head rail to the boning and cutting room where they are prepared into primal cuts. Primal cuts not required, such as rounds from which the loin has been removed, are returned to the storage cooler. Briskets, plates and kidneys move into the sharp freezer (minus 12 to 15°F.) prior to shipment. The sharp freezer has a one carload capacity.

Product moves in a U pattern from storage cooler to fabrication to freezer and loading dock. At the end of the loading dock and adjacent to the office area is a shipping office from which the shipping clerk can observe all dock activity.

Shipments to distant points are made via refrigerated transport trucks and occasionally by air freight. Four plant delivery trucks handle local deliveries.

Cleanliness has been engineered into the plant which is under MID inspection. In the older quarters, Joseph Lombardi, vice president and plant superintendent, had a problem maintaining the desired sanitation standards. He

(Continued on page 40)

Morrell Ad Manager Dies

A. C. Michener, 60, advertising manager for John Morrell & Co., Ottumwa, Ia., died suddenly January 26 of a heart attack shortly after arriving at work.

Michener worked as a newspaper man for several years before joining Morrell in 1924. He founded and was editor of the *Morrell Magazine*, company publication for employees. While serving as editor he also worked in the advertising department. In 1935 he was named manager of the department. Michener was also actively interested in civic and business affairs.



MICHENER

Albert B. Kurdle Honored

Albert B. Kurdle, treasurer of the Wm. Schludberg-T. J. Kurdle Co., Baltimore, Md., was honored at the annual dinner of the Esskay Management and Sales Groups at the Sheraton-Belvedere hotel there. Theodore E. Schludberg, secretary of the company, presented Kurdle with the American Meat Institute's 50-year service emblem and an engraved watch from the company.

Wm. F. Schludberg, president, reviewed the company's activities during the past year and predicted a continuing consumer demand at high levels. The principal guest speaker was Dr. H. C. Byrd, president of the University of Maryland. Other speakers were Col. Roy B. White, president of the Baltimore and Ohio Railroad; Wilson A. Heaps, president, Maryland Farm Bureau, and W. B. Cassell, dean of Food Brokers of Baltimore. Invited guests included many civic leaders and representatives of the food and agricultural industries.

Hormel Builds New Branch

Geo. A. Hormel & Co., Austin, Minn., is building a new branch plant at Montgomery, Ala. The brick and steel structure will cost about \$100,000. Fully equipped, the figure will be about \$289,000, H. A. Langford, branch manager said. He added that it will be "as modern as a branch packing plant can be built." It will be finished in about seven months.

PERSONALITIES

and Events

OF THE WEEK

►Glen I. Cervene has been appointed mechanical supervisor of the Fort Dodge, Ia., plant of Tobin Packing Co. He replaces H. K. Gillman, who was transferred to a similar job in the Albany, N. Y. plant. Cervene joined Tobin as chief electrician in 1938. For the past 12 years he has been assistant to Gillman.

►Jacob E. Decker and Sons Co., Mason City, Ia., made several improvements in its plant last year. A new sausage manufacturing department was placed in operation. The main office was remodeled and installation of International Business Machines in several departments completed.

►Andrew Herrud, chairman of the board, Herrud & Co., Grand Rapids, Mich., died January 28. He was 82. He is survived by two sons, Carl and Earl.

►Evans Packing Co., Gallipolis, O., is installing new hog killing machinery and improvements in the beef killing floor operation. When the changes are completed the company will have a capacity of 150 cattle and 300 hogs per week. J. Timothy Evans has joined the company and will work under C. H. McKenzie.

►Student meat judging teams from eight colleges and universities, a record number, will participate in the Intercollegiate Meat Judging Contest at the Southwestern Exposition and Fat Stock Show, Fort Worth, Tex. This will be the eleventh contest sponsored by the National Live Stock and Meat Board. All contestants are required to judge nine classes of carcasses and wholesale cuts of beef, pork and lamb. They will also classify and grade 20 beef carcasses and grade ten lamb carcasses.

►Thomas E. Wilson, 84-year-old chairman of Wilson & Co., Inc., Chicago, and recognized as one of the outstanding business leaders of the day, is currently getting some deserved recognition in the form of a syndicated feature column. The article has appeared in several newspapers throughout the country. It tells some of Wilson's accomplishments, particularly his work with 4-H clubs. But it deals largely with his philosophy of life and his eight guideposts. They are: Develop useful abilities;



POLIO VICTIMS are frequently transferred to treatment centers by Chris Finkbeiner (l.), president, Little Rock (Ark.) Packing Co., and his customer, J. Harry Stacy, Little Rock retail grocer, in their private planes. Here the two men are lifting 16-year-old Patty Duffy and are about to transfer her to Finkbeiner's Beechcraft Bonanza for the 500-mile trip to Warm Springs, Ga. The girl, whose mother, Mrs. Martin Duffy, is accompanying her, was stricken by polio in August 1951. She is attending high school in a wheel chair.

ties; earn money and learn to save it; acquire the pride of ownership; choose a life work; conserve health; learn to work and play with others; do something to make your home a better place, and work for community improvement.

►The meat packing industry was not neglected when high school students of the Maysville, Mo. high school were briefed on vocations. One speaker for the "Career Day" was Tomas Teare, industrial relations manager, Swift & Company, St. Joseph.

►Explosion of an oil-burning salamander caused some \$5,000 worth of damage at the Darling & Co. plant in Jersey City, N. J. A one-story building housing a meat cutting room was completely destroyed and a two story building containing rendering machinery, badly damaged.

►To prevent a possible "disruption" of the meat supply in the Boston area, Massachusetts Governor Christian A. Herter has asked William F. Callahan, commissioner of public works, to put off demolishing a number of meat packers' and wholesale meat dealers' establishments in the Faneuil Hall area. They are being

IT TAKES A
SPECIALTY

To Insure
BIG
Year 'Round
Profits



Introduce your customers to chipped beef made the Custom way and you'll find it's really simple to build strong consumer preference for your entire line—because Custom Chipped Beef has all the hearty, wholesome taste appeal that brings steady repeat business.

With Custom's specially developed process you get step-by-step facts on how to make chipped beef that has more flavor, more down-to-earth quality than any chipped beef you've ever tasted. Best of all, you can make this exceptional specialty so easily. There's a wide choice of meats that can be used, and the complete job can be done with your present equipment.

All we ask is that you try this Custom-processed product. Then, compare it with any other chipped beef product. You'll find the difference amazing . . . and so outstanding that you will want to know all the details of this Custom process NOW!

Your Custom Field Representative is the man who can help you. Contact him today and learn how every product in your line will capitalize on this fast-selling, BIG-profit specialty.

(There's a complete range of other Custom processes and food ingredients available, too, to help you produce better meat products at lower cost.)

SEE US AT THE WSMFA SHOW
SAN FRANCISCO FEB. 11-13

Custom

Food Products, Inc.

701-709 N. WESTERN AVE., CHICAGO 12, ILL.

torn down to make way for a new central marketing district. Herter acted at the request of some of the meat dealers.

►James S. McCormick, 84, formerly a wholesale meat packer in San Francisco, died recently.

►Gene L. Powers of Swift & Company's sales training and sales personnel department, Chicago, spoke before a recent meeting of the Springfield, Ill., Sales Executives Club.

►The Jackson (Miss.) Packing Co. has installed new air-conditioned smokehouses and other processing equipment.

►Local 174, Amalgamated Meat Cutters and Butcher Workmen, AFL, has moved into its new building in New York. It is located at 121 E. 18th st., in the heart of the downtown section of New York city, and next door to the one the union formerly occupied. Some 50 years ago two local unions for sausage manufacturing employees were started in the area, one in New York and another in Brooklyn. They were later merged into Local 174.

►J. M. Foster, president, John Morrell & Co., Ottumwa, Ia., was named to the board of directors of the Union Bank & Trust Co., Ottumwa.

►In the last few years several packers have invited college meat judging teams preparing to enter contests at the International or some other livestock show to practice in their plants. Kingan & Co., Indianapolis, opened its coolers to University of West Virginia and University of Tennessee teams. An effective center spread in the current *Kingan Folks* pictures these teams in the Kingan plant.

►Mexican meat packing plants are planning further expansion, a spokesman for the industry said. He added it is hoped that national credit institutions will offer the required finances. Meat industry investments are favorably considered by Mexican financial interests. Despite the fact that plants for processing, canning and freezing of meat were begun only in the 1944-45 period, by 1948-1950, sales reached about \$45,000,000.

►"This is the best piece of beef I have eaten in my whole life." So said several people after sampling a slice from an ox roast cooked by infra-red heat. Only 20 hours were required to roast the 450-lb. animal—less than three minutes per lb. The meat varied from well done to rare. The ox roast was staged at the East Liverpool, O. Country Club. Roasting was done in open-end structure, consisting of a series of common manifolds, mounted vertically and bent to form an arch, with sheet metal siding and roof. An infra-red burner was placed at one foot intervals along each of the manifolds, providing even distribution of heat.

►Edward Bassford Schmalholz, who retired eight years ago as president of

New Sausage Plant to Be Constructed in Auburn, Me.

Plans for building an \$80,000 sausage manufacturing plant in Auburn, Me. by the newly organized Stearns-Meserve, Inc., have been revealed. The projected one-story plant will have about 5,000 sq. ft. of floor space, be of concrete blocks and be federally inspected. It will make a complete line of sausage and prepared meats. Location has not been determined but it is hoped the plant will be ready by June 15.

Owners of the firm are Raymond M. Meserve, treasurer, formerly manager of the Auburn Packing Co., and Bernard D. Stearns, president, who conducts B. D. Stearns, Inc., a wholesale meat business in Portland. The concern may issue 500 shares of preferred stock, par value \$100, and 500 of common, no par value.

Meserve said the firm will conduct a wholesale meat business from the plant and handle a general line of products besides meat. About eight persons will be employed at first, with anticipated maximum employment between 12 and 20.

Meserve started his career with Armour and Company in Boston. In 1929 he transferred to George C. Shaw Co., Portland. In 1943 he went to Washington as head of the OPA wholesale-retail food price section. Stearns joined John P. Squire Co., Portland, in 1927 and in 1929 took charge of the meat department of a wholesale meat dealer there. In 1944 he purchased a retail market and in 1946, the Commercial st. building from which he operates his wholesale meat business. Later he bought a plant at North Conway, N. H. which he operates as a wholesale and retail meat distributing plant.

Theodore Schmalholz & Son, New York, died recently. He was 83.

►Martin J. Dittl, 46, a salesman for the Donner Packing Co., Milwaukee, for several years, died recently following a heart attack.

►Oshkosh Sausage Co., Inc., has been formed at 802 S. Main st., Oshkosh, Wis. Emil Reichow, sr., is the registered agent.

►Stahl-Meyer, Inc., New York, is planning to begin export advertising. The company has appointed Irwin Vladimir & Co. to handle this promotion of ready-to-eat meats.

►O. R. Wilson, manager, retail meat operations in the Pennsylvania area, National Market Co., Buffalo, N. Y., is retiring Jan. 31 after 25 years with the firm. R. J. Dillon, newly elected secretary, is replacing him. Dillon has 16 years with the company.

►Arbogast and Bastian Co., Allentown, Pa., is opening a branch in Le Moyne, Pa., to serve the Harrisburg area.

►James J. Kelly, manager, Armour and Company warehouse in Trenton,

N. J., died recently following a heart attack.

►**Theodore G. Leiss**, assistant vice president and assistant manager of the Albany Division of the Tobin Packing Co., was elected vice president at the recent annual meeting. **William G. Somerville**, sales manager of the Albany Division, was elected an assistant vice president. **Frederick M. Tobin**, president, told stockholders that company improved profits in the nine weeks ended January 3.

►**R. Collett**, safety supervisor, Canada Packers Limited, held meetings of the safety representatives at several plants in January. He reviewed last year's accident record, analyzed reasons for the most frequent accidents and showed a "Pete Smith Specialty" movie depicting in a humorous way how accidents occur.



COL. McANENY

►Newly appointed as commandant of the Quartermaster Food and Container Institute for the Armed Forces, Chicago, is **Lt. Col. George F. McAneny**. He relieves **Lt. Col. Charles A. Shaunesey**, commandant since August 1951, who has been assigned with the Far East Command.

►**Leonard E. Daubney**, 68, who was head buyer for Swift & Company, Minneapolis, until he retired in 1949, died recently. At the time of his death he was an independent cattle buyer.

►Iceland seal, braised and sliced, was served in a London, England restaurant recently at \$1.00 a plate. Diners were somewhat noncommittal. One said the gravy was fine, but the waiter said it should be because the gravy was made of salmon, smoked trout, fresh prawns, oysters—and champagne.

►**Dr. R. V. Rafnel** of the Florida Livestock Sanitary Board's meat inspection department addressed members of the Florida Independent Meat Packers Association at its meeting late in December. He contended that when meat packers pay for their own meat inspection the inspection is less effective. Members of the association voted to ask the legislature to pay the cost of meat inspection out of general revenue since it is basically a public health measure.

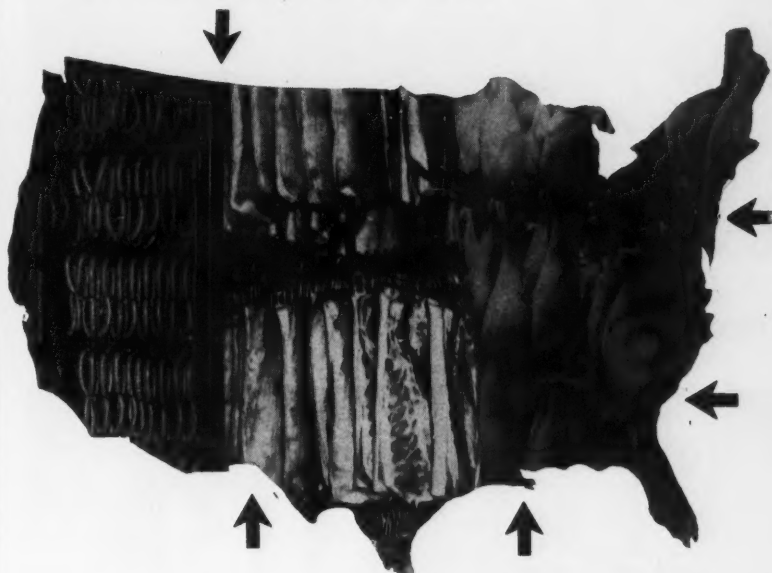
►**Michele Meat Corporation**, Syracuse, N. Y., has been granted a charter of incorporation. Directors are **Elaine Somers**, **Michael Vinciguerra** and **Max Osofsky**, whose address is 844 Salt Springs rd., Syracuse.

►A modern packing plant with capacity of 300 cattle a day began operation late last year in Guaymas, Mexico. It plans to export beef to the United States.

JULIAN SMOKEHOUSES

get the call for reliable and economical smoking of meats...

in the WESTERN STATES....



and in every section of the U. S. A.

The JULIAN reputation of guaranteed performance has spread from coast to coast. Packers in every section of the country choose JULIAN to keep their production going smoothly and on schedule. Ham, Bacon and Sausage smoked the JULIAN-way are bringing customers back for "more of the same" . . . in the Western States . . . and in every section of the U.S.A.

Contact JULIAN today!

Julian ENGINEERING COMPANY

*Manufacturers and Contractors:
Smokehouses, Process Piping and Refrigeration*

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WORTHINGTON

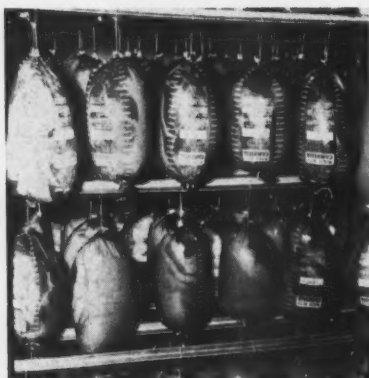
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PLANT OPERATIONS

IDEAS FOR OPERATING MEN



New Casing Tie Machine Cuts Costs...



Speeds Output at Made-Rite Kitchen

AUTOMATIC machine tying has lowered by one third the cost of making the first tie on cellulose casings and reduced the cost on some of the casings used by 10 per cent. This is the production experience of the Made-Rite Sausage Co., Sacramento, Calif., with the Tipper Tie machine. Thores G. Johnson, general manager, said the machine has been in continual use in the plant since September, 1952.

First ties formerly were made by hand. The operator had to hand gather and pleat the casing, make the string tie and then cut the string. Production rate averaged about 100 casings every 30 minutes. On the picnic casings, which have a wider crown, a necessary soaking operation increased time for first tying to 100 casings in 40 minutes.

With machine tying, the production rate increased sharply to 100 casings in three minutes for casings without string hangers and eight minutes for those with hangers. The plant uses string loops furnished by the machine manufacturer.

Here's how the machine is operated.

First, the metal caps are placed in the automatic cap sorter. A batch of casings is placed on the holding apron of the unit. With one hand the operator slides the casings from the pile against the electronic bar which activates the machine. The casing is perfectly centered, pleated in even sections, a cap applied to the pleat, the cap and casing crimped and then center punched. All of this happens in two seconds of machine time. The machine

automatically feeds its own caps from a slotted wheel pickup device.

When string hangers are attached, the same worker who feeds the machine performs the stringing operation. While one casing is being tied by the machine, she places the punched cap of another casing through a tapered and notched hook. She then places a string, pre-knotted at one end, in the notched eye of the hook and pulls the casing off the hook. Being larger than the punched hole, the knot holds at the metal cap and the string pulls through.

With experience, a dextrous operator becomes very proficient at this operation so that the functions of activating the tying machine and stringing the casings merge into one smooth flow.

If faster production is desired, Johnson said the operation can be broken into two parts. One worker operates the machine and another handles the stringing. This co-worker team can first tie and string 100 casings in four minutes.

Besides its speed feature, the machine features casing economy. It consumes only the end of the casing required to insert the cap. Further, there is no need of a safety margin for any given stuffing capacity as the machine eliminates the human element of fatigue or judgment.

Frank Halter, production superintendent, asserts the new tying setup has enabled the plant to stuff one pound more per casing on larger casings such as Bologna, at a 10 per cent casing saving. In like manner, the length of the picnic casing has been cut by one inch and it is felt may be trimmed still another inch. Halter, pictured at left, said that, on the average, casing savings of one to 3¼ inches have been realized for the various casings.

The machine makes each tie firmly and evenly. By hand the tie might be too loose, resulting in a slip during handling. If too tight, it may result in a cut casing. With hand tying, according to Halter, breakage either in stuffing, hanging or smoking amounted to 1½ per cent. With machine tying breakage has been reduced to a fifth of 1 per cent.

When stuffed the machine tied casing always has a full round end. This is particularly true with butts, Johnson states, when they are stuffed butt end first. The even pleat allows the belling of the end to take place immediately.

The Made-Rite kitchen uses the machine to make the first tie on its complete line of casings, including those for all sizes of Bologna and Salami, 8-lb. ground beef patties, 5-lb. pork sausage patties, Thuringer, cottage rolls, boned ham and picnics.

The machine will tie cellulose casings from 1½ to 4½ in. in diameter; the No. 9 fibrous casing and the L size Zephyr casing.

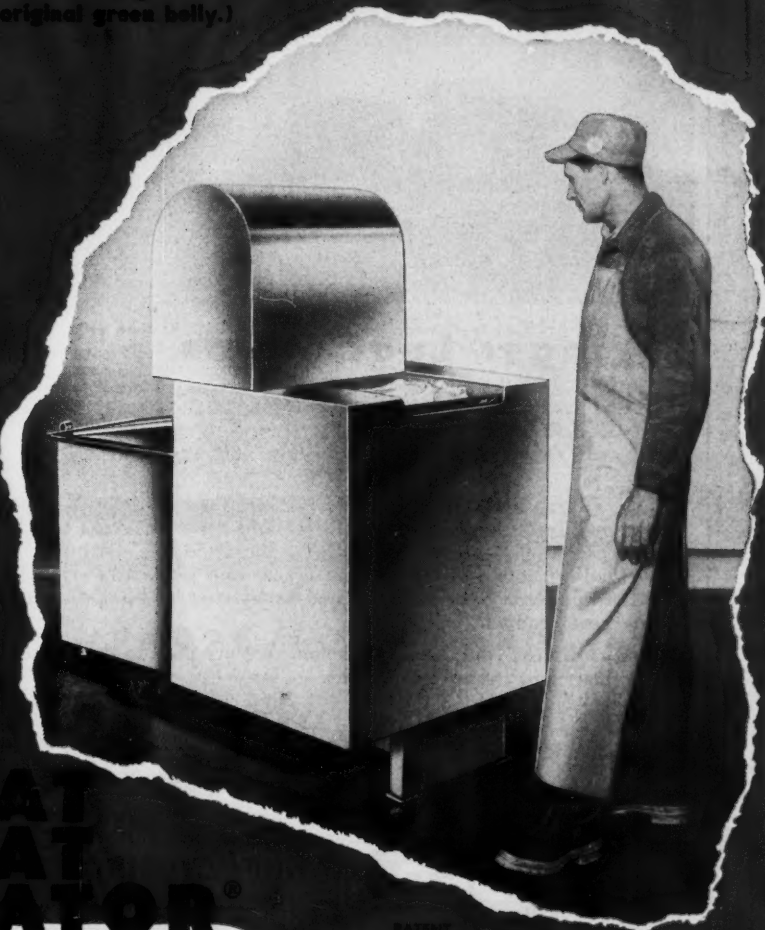
The machine is distributed on a lease basis by its manufacturer, Tipper Tie, Inc., Union, N. J.

(More operations on page 34)

you can now cure **BACON** in 24 hours

YES YOU CAN ... and control the color and flavor. No loss of weight either. (Smoked weight will equal the weight of the original green belly.)

Here at last is the perMEATor you have been waiting for. Just place the product in position. A simple adjustment regulates the volume of pickle, and, once set, no manual adjustment is required. Stainless steel needles, actuated by a feeder bar, carry the product through the machine. A series of insertions and injections perform the perfect permeation of pickle. 240 pieces of bacon per hour. It's as simple as that with the ...



EAT MEAT PERMEATOR

BACON • BONELESS PORK LOIN • JOWL BUTTS
BONELESS BUTTS • BACON SQUARES • D. S. BELLIES

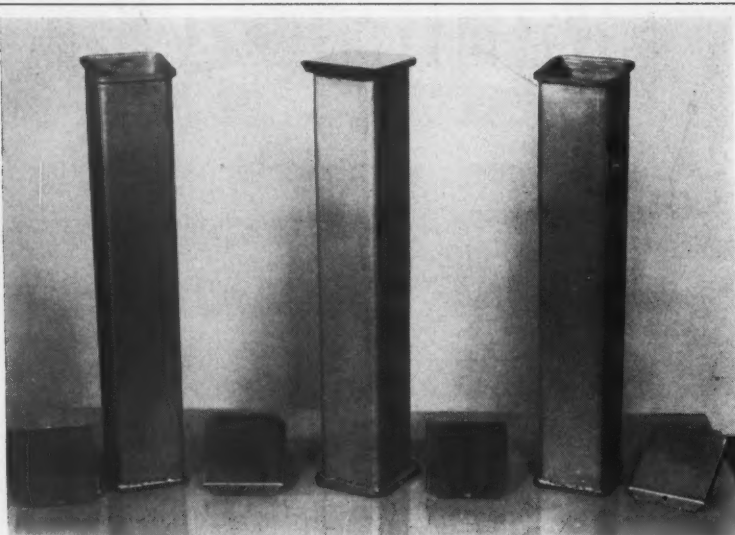
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COMPLETELY PERFECTED

GET THE DETAILS NOW — MAIL TODAY

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

PATENT
PENDING
STAINLESS STEEL
EASILY CLEANED

THE CINCINNATI BUTCHERS' SUPPLY COMPANY
102 BLADE STREET CINCINNATI 16, OHIO
Gentlemen: I am interested in the PerMEATor.
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*Twice the Weight
... Yet Cost No More!*

Here is new stainless steel custom construction by Winger. Rugged, built for service, these loaf molds have *twice the weight* of others — yet cost no more! Heavy bar at ends is continuously welded on both sides to prevent cracks and give extra strength where needed. Specially designed heavy covers also distinguish the new product.

Let us discuss your needs with you. We are glad to design new products and submit quotations.

**FABRICATORS OF STRUCTURAL STEEL
STAINLESS STEEL AND ALUMINUM**



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OTTUMWA, IOWA

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Now ... in the fifth year ...

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in addition to the same in-the-plant service used by progressive packers across the country, and in Canada.

EMERSON D. MORAN

305 Laurel Lane

Madison 4, Wisconsin

Plant Operations

Ways to Avoid Costly Compressed Air Losses

By H. NYE JOSLEYN

Compressed air is constantly being emphasized by its increased use on production, clean-up and maintenance. It has proved itself one of the most useful sources of power throughout the plant.

Close watch over the air system is necessary to keep production at a maximum peak to hold costs within reason. Efficient maintenance can assure an even, dependable air pressure that will go far in cutting costs and speeding up various operations. While production losses due to low air pressure may not be too apparent from day to day, they add up to sizable amounts over a period of time.

Pressure on a stuffer dropping from 110 lbs. to 90 lbs. can lower the effective production 30 per cent. Lowered air pressure, when used in cleaning bacon slicing and other processing machinery can add many hours to clean-up time. Air motors and other air tools, usually designed to operate at 90 lbs. per sq. in., will lose 25 per cent of their capacity when the pressure drops to 70 lbs. per sq. in.

Too often low air pressure is blamed on insufficient compressor capacity. While this deduction is occasionally true, many other causes are more frequently encountered. Close inspection and careful checking of the entire system may save the cost of adding new compressed air equipment.

Because of the frequency of air leaks, a patient and thorough check of the entire system is of primary importance. This inspection should be more than casual. Every valve, joint and individual piece of equipment should be gone over.

The most probable locations for small leaks are valve stems, pipe unions, hose connections, three-way valves on stuffers and hoists, stuffing box glands on air operated pistons, and gaskets on auxiliary apparatus and pressure reducers. Do not neglect the seats of valves leading to drains or otherwise outside the system.

Excessive air loss in one plant was recently traced to a defective valve seat in an air line used to blow out lard pipes. The tendency to use too much air for the agitation of liquids can be overcome by the installation of needle valves or by drilling permanently plugged pipe nipples to the desired maximum capacity.

Low air pressure may also be caused by other reasons not so readily discernable as leaks.

Plant expansion, or the relocation of departments, may cause overloading of previously adequate air supply lines. Pipe lines may become partially blocked by residue left by pipe welding or by solidified oil and dirt. Air line filters

can easily become plugged. In the compressor, worn rings or leaky valves can cause greater loss than leaks out in the system.

The larger air leaks are readily found by the investigation of unusual sounds and the persistence of an air draft. Smaller leaks can be detected by brushing on a soapy water solution. As an aid in tracing pressure drop due to an unknown cause, frequent air pressure gauges can be strategically located in the supply lines.

While some of the leaks found may be small and considered of little consequence, it is well to remember that a small leak can have a high accumulative value.

Dollars saved in production more than justify a regular scheduled maintenance on plant air systems, as the following table indicates:

AIR LINE LEAKS COST MONEY

Size of Leak Sq. in.	Cu. ft. lost per mo. at 100 lbs. per sq. ft.	Cost at \$.08 per 1000 cu. ft.
3/8"	6,672,890	\$533.75
1/4"	2,920,840	233.67
1/8"	740,210	59.22
1/16"	182,172	14.58
1/32"	45,508	3.64

Canners Will Hold 46th Meeting in Chicago Feb. 21

The National Canners Association's forty sixth annual convention will be held in the Conrad Hilton Hotel, Chicago, February 20 through 24.

Saturday's sessions (February 21) promise to be the most interesting to meat packers. High temperature-short time processing methods and equipment will be discussed by a panel of equipment manufacturers and canners. With C. E. Maier, research department, Continental Can Co., presiding, papers will be given on these subjects: "Continuous Agitating Retorts," "Aseptic Canning," and "Sterilization by Atomic Radiation." A film, "End-Over-End Agitation," prepared by Chain Belt Co., will be shown.

At Saturday's general session, Roy C. Newton, vice president in charge of research, Swift & Company, will speak on "The Importance of Production Factors in the Canned Food Industry." Sen. Robert A. Taft will address the convention the same day.

Bill Would Remove Livestock Price Ceilings

A bill has been introduced into the U. S. Senate amending the Defense Production Act of 1950 which would prohibit the grading of livestock and remove price ceilings from livestock. It was referred to the committee on banking and currency.

1951 Market News Data

The USDA recently issued the annual "Livestock Market News Statistics and Related Data" handbook for 1951. It is an accumulation of statistics issued during the calendar year.

WON'T TAINT FOODS!



PAINT Cooler, Curing Room, Storage Room without Removing Foods or Drying Walls!

New KOCH DAMP-PROOF ENAMEL is absolutely ODORLESS. Apply in the room with fresh meats, or other food products. Leaves no odor or taste! Adheres to damp walls or dry ones. Dries very quickly, breathing out any water in the wall, but forms a tight bond to prevent outside moisture from entering. KOCH ODORLESS DAMP-PROOF ENAMEL also effectively resists flaking and blistering. Apply in any temperature down to 32° F.

No. 492—Non-Yellowing Gloss White, per gal. \$8

Write for information on other KOCH Special-Purpose Paints

KOCH ICE-PROOF ENAMEL—Paint freely in any temperature down to 50° below zero F. Ideal for sharp freezers and chill rooms.

KOCH RUST-NO-MORE METAL FINISH—Prevents rust from forming on new metal. Seals off rust flakes and stops rust where it has started. Fastest-drying paint known.

KOCH SAFETY FLOOR COMPOUND—The answer to the Safety Engineer's prayer. Adheres perfectly to wood, metal, or concrete. Long-wearing, non-skid surface that greatly reduces risk of accidents on floors, stairs, platforms, ramps.

All paints available in several colors, quarts or gallons.

COME SEE US AT BOOTH 42 at the Western States Meat Packers Convention, San Francisco, Feb. 11-13. We'll gladly show you what can be done with KOCH Paints in your plant.

KOCH Supplies

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IMPROVE YOUR LARD.....

DEODORIZED • HYDROGENATED
LARD FLAKES



PACKED IN 50 LB. MULTIWALL PAPER BAGS • CARLOAD OR LCL
FREE SAMPLES ON REQUEST....

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Palace Hotel — San Francisco

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Spices, Seasonings and Curing Powders

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PRESCO

FLASH

CURE

For the Complete Processing of Bacon

in 12 HOURS

... when used with PRESCO HYDROJET for infusion of properly chilled fresh pork bellies

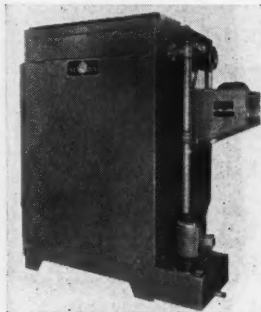
- ★ With THE PRESCO HYDROJET, bacon processors can reduce normal curing time under refrigeration to about 48 hours when conventional curing materials are used.
- ★ But by using PRESCO FLASH CURE in conjunction with THE PRESCO HYDROJET, this entire curing period can be eliminated ...
 - ★ Refrigerated space is required only for chilling
 - ★ No need for expensive curing boxes
 - ★ No box or truck moving or cleaning
 - ★ Sharp reduction in labor and handling costs
 - ★ Immediate turnover in investment
 - ★ Excellent color, flavor and holding qualities

PRESCO FLASH CURE is manufactured and sold only by
PRESERVLINE MANUFACTURING COMPANY
Flemington, New Jersey

NEW EQUIPMENT *and Supplies*

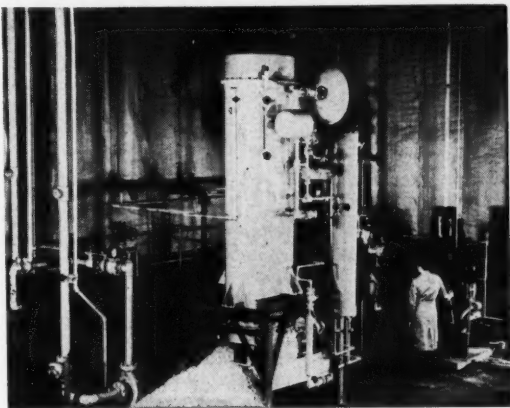
NEW AIR CONDITIONER

—Niagara Blower Co., New York City, has improved its apparatus for drying or moistening atmospheric air by its new Liquid Contact method. Air is treated to fix relative humidity and temperature independently, as separate functions, to obtain closer control of re-



sults. Filtered fresh air enters a new type of spray chamber providing especially intimate contact between air and the spray liquid. The spray either adds moisture or removes it by absorption or by condensation. The spray liquid may be either refrigerated water or the company's Hygrol, a stable organic absorbent liquid (not a salt) which is automatically held at the proper concentration. When Hygrol is used the latent heat of condensation of the moisture removed may often be absorbed by evaporatively cooled water. The dew point of the air is fixed accurately and final conditions are held automatically constant, or varied by changing the instrument setting.

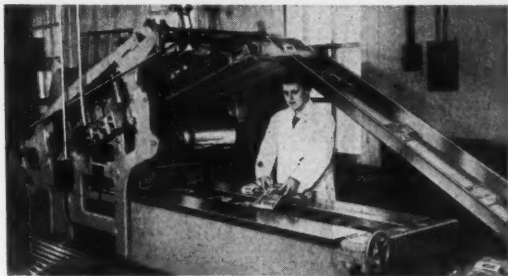
AUTOMATIC ICE MACHINE—Rapid production of hard, crystal clear ice is accomplished with the automatic Tube-Ice Machine made by the Henry Vogt Machine Co., Louisville. The unit shown here has an 18-ton per day capacity and occupies a floor space 15x20 ft. Only 13 minutes are needed to freeze, thaw and evacuate "crushed" Tube-Ice and 40 minutes for "cylinder" Tube Ice. The process utilizes direct appli-



cation of the refrigerant to the ice freezing surfaces thus eliminating power costs incidental to brine systems.

Incorporated in the unit are several salient features which help in the making of quality ice. Three are noted here: 1) a water pre-cooler, 2) dual pressure controls that regulate refrigerant temperatures in the freezer and the water pre-cooler to lessen ice crazing and cracking, 3) reversible cutter and scraper discharge which eliminates the need to adjust cutter for different types of ice. The Tube-Ice machines are available in 2,000- and 5,000-lb. capacities as complete packaged units. They may also be built to specific requirements.

NEW BACON WRAPPING MACHINE—Using a new mechanical process of drawing cellophane tightly over bacon while it is being sealed, the Model F wrapping machine of Package Machinery Co., Springfield, Mass., is said to produce an extra tight bacon wrap. The package has a minimum of air space between bacon and cellophane. The board used can be

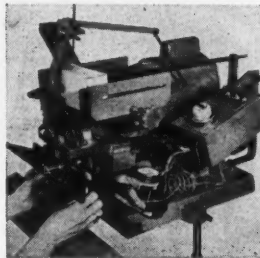


the plain card or the special folded card commonly used for bacon. Bottom wrinkling has been eliminated by a new bottom sealing unit, the entire underfold being tightly sealed to the package and leaving no loose ends. Operated by one person, the machine is quickly adjustable by two hand wheels for packages 5 to 8 in. wide, 9½ to 11 in. long and ¼ to 1 in. high. Speed is adjustable from 20 to 40 packages a minute. Special cellophane or any other material designed for bacon can be used, the maker states. Package Machinery is currently adapting the machine for use with Pliofilm.

LABELING-SEALING MACHINE

—The heavy duty jaw-type sealer shown here performs the dual task of automatically folding a paper label over the top of a bag and heat sealing and attaching the label all in one quick operation. The machine has an automatic action device known as the

not touch the label at any time. The manufacturer, Globe Products—Heat Seal Corp., Los Angeles, states that the only limit to the speed of the machine is the operator's ability to feed bags. The machine can be used interchangeably, without adjustment, for ordinary heat sealing of bags without labels.



"Phantom Feed Mechanism." The operator merely feeds the bags into the jaws and, as the back of his fingers touch the feed mechanism, the jaws close. When the jaws open, the bag is released and will drop into a bin or onto a belt conveyor. The operator does

ELECTRIC SEWER CLEANER

—A one-man operated device is said to do an effective job of cleaning sewers in emergencies or in regular maintenance. An extra heavy coil rod, with coupling every 25 feet, permits safe and rapid operation. An automatic feeder enables the operator to stand behind the machine as an added safety factor. Called the Flexi-Cleaner, and manufactured by the Flexible Sewer-Rod Equipment Co., Los Angeles, the unit has a 25-1 gear reduction and three speeds—125, 250, 500 rpm. Tools for handling special stoppage jobs are available.



Here's
the
man
who...

MEETS

Packers pack nearly every cut in HPS meat wraps, for transit or storage.

In rolls or sheets, HPS papers continue doing a swell job of keeping more and more meat in better and better condition.

MEAT'S

Oiled, waxed, wet strength, laminated ... HPS Packers Papers meet the quality "musts" of meat men who want to be sure meat travels and arrives in best condition. If yours is the usual or the unusual protective wrapping problem, we can help you solve it.

MUSTS

What's YOUR "Must"? Write us



PAPERS FOR PACKERS FOR 49 YEARS
5001 WEST SIXTY-SIXTH ST., CHICAGO 38

New VE Outbreaks

The California department of agriculture reported 24 outbreaks of vesicular exanthema in the state within a week. It also said there was an outbreak in sealed cars originating in the Omaha stockyards coming to California. The other hogs originated in Nebraska.

A controversial bill to require cooking of all garbage fed to hogs was introduced in the California Senate. The bill is supported by the state agriculture department but is certain to be opposed by farm groups, some packers, garbage hog raisers and many cities which sell their garbage. The bill would become operative July 1, 1955 and would require that all garbage fed to hogs be cooked 30 minutes at 212°.

New VE outbreaks have been noted in several southeastern states. Florida banned importing swine and fresh pork products from Alabama. Stockyards and at least one packing plant in Richmond, Va., were closed last weekend to hog shipments pending examination of suspected animals. The threat of a new outbreak in North Carolina resulted in closing most of the state's cash hog buying stations.

Fats and Oils Bill Introduced in Congress

A bill (HR 147) to provide aid in stabilizing agricultural prices by providing an equalizing fee on imported fats and oils and an offset on exports of fats and oils has been introduced into the House. Designed to cut down imports, it also would amend internal revenue code relating to import taxes. The bill was referred to the ways and means committee.

Ask End of Duplicate Tax

A WSMFA-supported bill introduced into the California legislature would prohibit cities and counties from making duplicate health inspections on meat trucks delivering meat and meat products which have already been inspected for health and cleanliness by state or federal or city meat inspectors before they are loaded with the meat at the plant. This duplication of inspection is now asked by one city, San Bernardino.

Tie-in Sales Charged

The federal government filed a criminal information against Swift & Company, Chicago, and four of its salesmen on charges of making tie-in sales to retailers in 1951. The information, filed in a Philadelphia district court, said the defendants allegedly forced retailers to buy trimmed full loins to obtain rounds of beef.

A spokesman for Swift said in a statement that "Swift & Company has complied scrupulously with the spirit and intent of the law."

REFRIGERATION SYSTEMS and EQUIPMENT FOR THE Meat Packing INDUSTRY

Distributor for
VILTER EQUIPMENT
COMPRESSORS,
PAK-ICERS, ETC.

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ENGINEERING CORP.

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Something New

**ALL STEEL
BALL BEARING
WHEEL TROLLEYS**

for your
**HINDQUARTER
FOREQUARTER
DOUBLE SHEEP
CALF or HOG HOOK
REQUIREMENTS**



For information
write or phone

**NEW YORK
TRAMRAIL
CO. Inc.**

349-351 Rider Ave.
New York 51, N. Y.
MELROSE 5-1686

FLASHES ON SUPPLIERS

THE ALLBRIGHT-NELL CO.: This Chicago firm has acquired the license rights to manufacture equipment necessary for the immobilization technique of shackling and sticking hogs while they are inert from carbon dioxide gas. (See the *NATIONAL PROVISIONER*, October 4, 1952.) The equipment, built under license from Geo. A. Hormel & Co., Austin, Minn., will be known as the Anco-Hormel Immobilizer. Allbright-Nell will manufacture all the equipment except the CO₂ facilities.

MINNEAPOLIS-HONEYWELL REGULATOR CO., INDUSTRIAL DIVISION: J. A. Robinson has been named field sales manager for this division in Philadelphia, succeeding O. B. Wilson, recently made sales manager of industrial instruments.

ENTERPRISE INCORPORATED: This Dallas, Tex., firm has been appointed to represent Vacuum Filter Manufacturing Co. in the South, Southeast and Southwest on Re Nu Positive Vacuum Fat Filters, it was announced this week by H. K. Hirsch, sales manager of Enterprise.

KOLD-HOLD MANUFACTURING CO.: S. J. Stowell has been appointed merchandise manager of this Lansing, Mich., concern. Previous to Navy service he was district sales manager for Loneran Manufacturing Co. and Refrigeration Corp. of America.

THE V. D. ANDERSON CO.: Dean K. Bredeson has been appointed sales engineer of the Texas, Oklahoma and New Mexico territory for this Cleveland firm. He formerly covered the Memphis territory.

CHASE BAG CO.: Two new sales managers have been appointed in this Chicago firm: Robert J. Stevens for the Multiwall division and E. S. Elgin for the Waterproof, Polyethylene and Crinkled Paper Products department of the Specialty division.

BULKLEY, DUNTON PROCESSES, INC.: Ralph I. Berman has been appointed midwestern representative of this New York industrial waste water treatment firm. A graduate sanitary engineer who worked for six years in the fats and oils division of a large soap, Berman will have offices at 1605 E. 50th st., Chicago 15.

AMERICAN CAN CO.: Allen C. Staley, jr., San Francisco, manager of sales for the Pacific division, has been named assistant general manager of sales, according to T. E. Alwyn, sales vice president. Robert C. Stolk, now assistant, will succeed Staley as Pacific division sales manager.

TENNESSEE EASTMAN CO.: James C. White, president, has announced that the marketing of chemical products manufactured by the Tennessee Eastman and Texas Eastman divisions of Eastman Kodak Co. will be handled by Eastman Chemical Products, Inc., Kingsport, Tenn.



A WONDER IN 1905

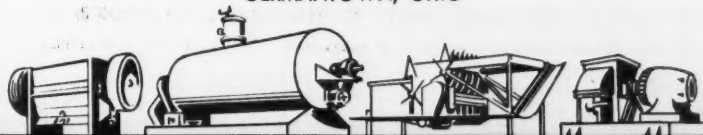
A curiosity
in 1953*

Monarch of the road in 1905, this Buick was the last word in efficient transportation for its day. While some of the principles and ideas that made this a good car in 1905 are still used today, there's little comparison for speed, comfort, appearance, and efficiency with today's sleek cars.

The same may be true of much of the equipment in your plant. Built for efficient operation 15, 20 or 30 years ago it gives you a discouraging answer in higher maintenance costs, lower efficiency, and rising labor costs. You just can't meet today's competition with yesterday's machinery. So why not let Dupps Engineers make a survey of your plant—show you how you can protect your profits. There's no obligation on your part.

**This 1905 Buick is the first in a series. If you'd like a complete set suitable for framing just drop us a line.*

THE **DUPPS** COMPANY
GERMANTOWN, OHIO



MANUFACTURERS OF
RENDERING AND SLAUGHTERING EQUIPMENT

Wholesaler's New Plant

(Continued from page 26)

determined that the new plant would be scrubbable.

Walls of the cutting room, storage cooler and loading dock are lined with 4-in. thick pale green ceramic glazed tile. Freezer walls and ceiling are of cement plaster. Ceilings of the cutting room, storage cooler and loading dock are constructed with tight-fitting tongue and groove Douglas fir boards and 6x16 timber purlings, spaced at 4 ft. intervals on center. The purlings are used to support the rails by means of hanger rods. All wood elements, in harmony

with the tile, are finished with green colored linseed oil stain.

All floors are of concrete and contain an acid resisting floor hardener. They are broom-finished and non-slip. Gebhardt refrigeration units are located above the rail and the waste water from the units is piped down the structural columns and connected to the floor drainage system.

Hot water for daily wash down is provided by a low pressure automatic gas fired boiler which also furnishes the space heat needed.

The plant is among the first to employ pre-stressed concrete for main structural members. These resist rust

and are easy to maintain. Columns are structural steel, painted with Gilsonite (asphalt base paint), Steelcote and finally enameled.

The plant's basement is located under the loading dock. Here are various comfort facilities, dry storage for packaging materials and the machine room with its two ice compressors, ammonia condenser, low-pressure boiler and electrical paneling and controls. A shallow well which furnishes water for the ammonia condenser also is located in this room.

The unexcavated areas under the plant are built on a compact earth fill with an 8-in. gravel subgrade. With this arrangement insulation of the floor is confined to the sharp freezer which is protected with 6 in. of Foamglass. In addition, concrete pipes provide air passage under the freezer floor within the earth to prevent frost from entering the ground and buckling the floor. A four foot strip, directly adjacent and continuous with the walls, around the entire refrigerated area of the plant is insulated with 4 in. of Foamglass. Walls and roof also have 4 in. of insulation.

Incandescent lighting is used throughout, as the firm believes it is the most natural lighting available. Flood lights over boning and cutting tables provide additional illumination.

The plant was designed by Nat S. Sachter, consulting engineer of Denver, who has been active in meat packing construction in the Rocky Mountain area.

WEAR-EVER *Aluminum*

SMOKE STICKS



No. 5407—For lightweight products.
Distance between outside edges
15/16", height 27/32".

No. 5408—For heavy-weight products. Distance between
outside edges 1 1/4", height 1 3/32".

These gleaming Wear-Ever aluminum smoke sticks have been specially constructed so that the meat hangs free, with a minimum of contact. This eliminates unsmoked "spots". Wear-Ever aluminum smoke sticks don't warp, sag, splinter or break. And they last indefinitely, thus cutting your replacement costs to almost nothing.

In addition, Wear-Ever aluminum smoke sticks are sanitary, friendly-to-food, and won't rust. Their rounded inside corners make them easy to clean and keep clean. And their amazing lightness makes it easy to move the racks. Available in any length you require.

A complete line for meat packers, canners and sausage manufacturers, including



KETTLES



DRUMS



TUBS



TRUCKS



PANS



CONTAINERS



MAIL COUPON TODAY TO:

THE ALUMINUM COOKING UTENSIL COMPANY, 401 WEAR-EVER BLDG., NEW KENSINGTON, PA.

☐ Have representative see me about your smoke sticks

☐ Send me your catalog

NAME.....

TITLE.....

Fill in, clip to your letterhead and mail

Oklahoma Inspection Law

A bill proposing the licensing of slaughterhouses and packing plants in Oklahoma, plus inspection of plants, has been prepared for action by the legislature. The law would be financed by inspection fees of 50c per head on cattle and 25c on hogs, sheep and goats. Meanwhile six Oklahoma plants operate under agreements with the board of agriculture.

Oscar Mayer Earnings

The New York Times reported that Oscar Mayer & Co. earned, in the fiscal year ended November 1, \$2,104,188, equal to \$2.87 a common share on net sales of \$217,490,290. This compared with \$3,133,860 or \$4.32 a share, on sales of \$199,288,083 in the preceding fiscal year. The stock of Oscar Mayer & Co. is privately held and its financial report is not distributed.

Oleomargarine Legislation

Bills to permit sale of colored oleomargarine or to repeal the state tax on margarine have been introduced in several states, including South Dakota, Vermont, Montana, Iowa and Vermont. In Vermont, hopes for early passage dimmed as the measure bogged down in deliberations of the House agriculture committee.

December Meat Foods Preparation Up: Year's Total Volume Drops Below 1951

MEATS AND meat foods prepared and processed under federal inspection during the five-weeks December 1, 1952 to January 3, 1953, compared with the year before varied unevenly in total volume, while operations

of some specific kinds gained in proportion to stocks produced from actual slaughter of those species of meat animals. Pork placed in cure during the years compared showed total 1952 stocks at 3,719,745,000 lbs. against

3,578,373,000 lbs. in 1951. Beef placed in cure, while a smaller item, reflected the same trend. Smoking and curing of pork, however, decreased from 1951.

Sausage, loaf meat, head cheese, chili and jellied items registered sharp gains with 140,859,000 lbs. of product in 1952 compared with 112,508,000 lbs. the year before, but 1952 totals showed a drop at 1,655,376,000 lbs. against 1,676,544,000 lbs. in 1951.

Slicing of bacon rose to 70,645,000 lbs. during the last five weeks of 1952 from 55,662,000 lbs. in December, 1951. Year totals were 817,431,000 and 773,435,000 lbs. for 1952 and 1951 respectively.

Preparation and processing of steaks, chops and roasts dropped to 68,039,000 lbs. from 87,214,000 lbs. in December, 1951. Proportion of decrease was about the same at 934,394,000 lbs. in 1951 to 754,614,000 lbs. in 1952.

Lard rendering was rather heavy for the month at 262,224,000 lbs. against

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—DECEMBER 1, 1952, THROUGH JANUARY 3, 1953, COMPARED WITH DECEMBER, AND YEARS 1952 AND 1951.

	December-January 1953		December 1952		December 1951	
	1953	1952	1952	1951	1951	1951
Placed in cure—						
Beef	12,063,000	11,121,000	111,822,000	105,834,000		
Pork	363,533,000	292,546,000	3,719,745,000	3,578,373,000		
Other	94,000	128,000	1,226,000	2,384,000		
Smoked and/or dried—						
Beef	4,350,000	5,186,000	50,584,000	59,725,000		
Pork	244,905,000	190,453,000	2,341,744,000	2,535,832,000		
Cooked meat—						
Beef	5,973,000	4,647,000	63,939,000	57,423,000		
Pork	34,202,000	41,519,000	388,739,000	445,713,000		
Other	442,000	237,000	3,314,000	2,360,000		
Sausage—						
Fresh finished	23,524,000	18,507,000	221,631,000	214,629,000		
To be dried or semi-dried	11,408,000	7,916,000	121,399,000	220,669,000		
Franks, wieners	40,728,000	33,142,000	524,159,000	495,228,000		
Other, smoked or cooked	49,239,000	39,282,000	592,582,000	552,567,000		
Total sausage	124,899,000	99,147,000	1,459,762,000	1,483,093,000		
Loaf, head cheese, chili, jellied						
Products	15,960,000	13,361,000	195,614,000	193,451,000		
Steaks, chops, roasts	68,039,000	87,214,000	754,614,000	934,394,000		
Bouillon cubes, extract	243,000	154,000	3,212,000	4,987,000		
Sliced bacon	70,645,000	55,662,000	817,431,000	773,435,000		
Sliced, other	4,541,000	2,335,000	50,024,000	29,444,000		
Hamburger	11,204,000	12,500,000	126,928,000	122,022,000		
Miscellaneous meat product	3,205,000	3,295,000	31,023,000	42,633,000		
Lard, rendered	262,224,000	220,750,000	2,150,453,000	1,111,776,000		
Lard, refined	121,268,000	149,585,000	1,471,867,000	1,606,451,000		
Olivo stock	9,491,000	7,701,000	102,105,000	87,225,000		
Edible tallow	7,461,000	5,619,000	71,908,000	64,787,000		
Rendered pork fat—						
Rendered	12,219,000	10,076,000	100,496,000	104,666,000		
Refined	6,611,000	5,188,000	62,140,000	54,666,000		
Compound containing animal fat	28,737,000	21,073,000	283,644,000	263,527,000		
Oil containing animal fat	3,830,000	1,697,000	22,140,000	20,359,000		
Canned product (for civilian use and Dept. of Defense)	204,417,000	166,885,000	1,715,076,000			
Total	1,640,577,000	1,408,043,000	15,141,710,000	15,217,051,000		

†This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

LIGHT HOGS LOSE MOST IN CUTTING MARGINS

(Chicago costs and credits, first two days of week)

Irregular price fluctuations in the various-sized meat cuts, coupled with higher live costs on light hogs resulted in a further break in their cutting margins. Heavy hogs, already down, cost slightly less than the week before, showed slight improvement in value.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live wt.	Price lb.	per cwt. live	per cwt. yield	Value	Pct. live wt.	Price lb.	per cwt. live	per cwt. yield	Value	Pct. live wt.	Price lb.	per cwt. live	per cwt. yield	Value
Skinned hams	12.7	48.7	\$ 6.18	\$ 8.82	12.7	47.5	\$ 6.03	\$ 8.41	\$ 13.0	46.5	\$ 6.05	\$ 8.42	\$ 2.01	
Picnics	5.7	29.5	1.08	2.39	5.5	27.8	1.53	2.14	5.4	27.1	1.46	2.01	1.97	
Boston butts	4.3	34.8	1.50	2.12	4.1	34.8	1.43	2.02	4.1	34.5	1.41	1.97		
Loins (blade in)	10.2	37.0	3.77	5.40	9.9	36.0	3.56	5.00	9.7	37.3	3.61	5.00		
Lean cuts			\$13.13	\$18.73			\$12.55	\$17.57			\$12.53	\$17.40		
Bellies, S. P.	11.1	36.2	4.02	5.77	9.6	34.2	3.28	4.62	4.0	27.1	1.08	1.49		
Bellies, D. S.					2.1	20.0	.42	.60	8.6	20.0	1.72	2.40		
Fat backs					3.2	5.2	.17	.23	4.6	6.5	.30	.42		
Plates and jowls	2.9	11.0	.32	.46	3.1	11.0	.34	.46	3.5	11.0	.39	.53		
Raw leaf	2.3	7.0	.16	.23	2.2	7.0	.15	.22	2.2	7.0	.15	.22		
P.S. lard, rend.	13.9	6.9	.96	1.37	12.4	6.9	.87	1.21	10.4	6.9	.73	1.02		
Fat cuts and lard			\$ 5.46	\$ 7.83			\$ 5.23	\$ 7.34			\$ 4.37	\$ 6.08		
Spareribs	1.6	33.5	.54	.77	1.6	27.0	.43	.62	1.6	21.0	.34	.46		
Regular trimmings	3.3	18.2	.60	.85	3.1	18.2	.56	.76	2.9	18.2	.53	.75		
Feet, tails, etc.	2.0	8.0	.16	.23	2.0	8.0	.16	.23	2.0	8.0	.16	.23		
Offal & misc.			.50	.70			.50	.69			.50	.68		
TOTAL YIELD & VALUE	70.0		\$20.39	\$29.11	71.5		\$19.43	\$27.21	72.0		\$18.43	\$25.60		
Cost of hogs			\$19.67				\$19.00				\$18.60			
Condemnation loss			.10				.10				.10			
Handling and overhead			1.27				1.10				.99			
TOTAL COST PER CWT.			\$21.04	\$30.05			\$20.20	\$28.25			\$19.69	\$27.34		
Cutting margin			—\$6.35	—\$4.00			—\$7.77	—\$1.04			—\$1.26	—\$1.74		
Margin last week			— .15	— .20			— .66	— .88			— 1.26	— 1.86		

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, DEC. 1, 1952 THRU JAN. 3, 1953

	Pounds of finished product	Consumer packages or shelf sizes (3 lbs. or over)	Consumer packages or shelf sizes (under 3 lbs.)
Luncheon meat	24,315,000	17,200,000	776,000
Canned hams	24,467,000	776,000	
Corned beef hash	371,000	8,573,000	
Chili con carne	843,000	7,084,000	
Viennas	156,000	4,917,000	
Franks, wieners in brine	4,000	757,000	
Deviled ham		617,000	
Other potted or deviled meat food products		2,907,000	
Tamals	335,000	2,428,000	
Sliced dried beef	24,000	535,000	
Liver product		173,000	
Meat stew (all products)	43,000	7,379,000	
Spaghetti meat products	153,000	5,192,000	
Tongue (other than pickled)	141,000	453,000	
Vinegar pickled products	1,431,000	2,034,000	
Bulk sausage		578,000	
Hamburger, roasted or cured beef, meat and gravy	138,000	1,782,000	
Soups	1,827,000	60,244,000	
Sausage in oil	202,000	168,000	
Tripe		960,000	
Brains		548,000	
Bacon	68,000	233,000	
All other meat with meat and/or meat by-products—20% or more	361,000	8,404,000	
Less than 20%	59,000	12,112,000	
Total	54,137,000	146,457,000	

220,750,000 lbs. in 1951, year totals being 2,150,453,000 lbs. compared with 2,111,776,000 lbs. in 1951.

All product represented figures of 1,640,577,000 lbs. against 1,408,043,000 lbs. in December, 1951, and 15,141,710,000 and 15,217,051,000 lbs. for the two full years compared.

In canning, operations for the five weeks of December rose to 54,137,000 lbs. in the 3 lbs. and over sizes and 146,457,000 lbs. in the smaller cans from 41,351,000 and 122,218,000 lbs. in November, and 44,314,000 lbs. and 114,988,000 lbs. in December, 1951.

Luncheon meat and hams were the only two items canned in the slicing and institutional sizes of 3 lbs. and over, while most others, as soups, were put up in the smaller containers.

Several items all year showed no output in the larger cans.

Production Of Meat Declines More With Week's Reduced Livestock Kill

REDUCED marketings of livestock about the country a week ago foretold the coming cut in meat production for the week ended January 24. The U. S. Department of Agriculture estimated output at 394,000,000 lbs., or 5

corresponding weeks of other years, slaughter continued seasonally high, and liberal supplies of cattle in feedlots are expected to hold slaughter and output of meat at high levels, even with reduced output of pork or lamb, which

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 24, 1953, with comparisons

Week ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	Number	Prod. mil. lb.	
Jan. 24, 1953	301	168.3	99	10.6	1,471	200.1	306	15.0	394
Jan. 17, 1953	326	180.3	114	12.7	1,511	207.9	313	15.3	416
Jan. 26, 1952	235	132.5	73	7.9	1,505	206.2	238	11.7	359

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD. Per 100 lbs.	Total mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed		
Jan. 24, 1953	1,010	559	195	107	245	136	102	49	15.1	54.4
Jan. 17, 1953	1,005	553	200	111	245	137	102	49	14.7	54.4
Jan. 26, 1952	1,024	565	196	108	247	137	103	49	15.1	56.3

per cent less than the 326,000,000 lbs. the week previous, which already showed a slight drop. Production, however, was 10 per cent above that of a year ago, which amounted to 359,000,000 lbs.

Slaughter of all species and classes of meat animals was down from the previous week, but above last year in all cases except hogs. Compared with

has already been predicted.

Slaughter of cattle dropped 25,000 head to 301,000 from 326,000 the week before. Butchering of adult bovines last year numbered 235,000 head. Beef production, as a result, fell to 168,300,000 lbs. from 180,300,000 the preceding week, but overshot the 132,800,000 lbs. a year ago.

Calf slaughter followed suit at 99,000

compared with 114,000 the previous week, but ranged far more than the 73,000 killed commercially under federal inspection a year ago. Consequently, output of the meat dropped to 10,600,000 lbs. from 12,700,000 lbs. the week before, but held considerably above the 7,900,000 lbs. turned out in the same week last year.

Slaughter of hogs numbered 1,471,000 head compared with 1,511,000 the week before and 1,505,000 a year ago. Packers turned out 200,100,000 lbs. of pork as against 207,300,000 lbs. the previous week and 206,200,000 lbs. a year ago. Percentage of lard per hog held high with no change in the 54,400,000 lbs. of product made the week before from more animals. Last year's output was 56,300,000 lbs.

Sheep and lamb slaughter was cut to 306,000 animals from 313,000 the preceding week, but numbered more than the 238,000 a year ago. Output of lamb and mutton for the three periods compared amounted to 15,000,000, 15,300,000 and 11,700,000 lbs., respectively.

ANIMAL FOODS PRODUCTION

Following are monthly totals of animal foods canned under federal inspection during the last half of 1952, as reported by the Bureau of Animal Industry.

	(Lbs.)		(Lbs.)
July	39,636,323	October	46,200,348
August	37,880,633	November	42,387,132
September	41,368,110	December	35,820,242

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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF	
Native steers	Jan. 27, 1953
Prime, 600/800	49 @ 49 1/2
Choice, 500/700	38 1/2 @ 39
Choice, 700/800	38 1/2 @ 39
Good, 700/800	34 1/2
Commercial cows	27 @ 27 1/2
Can. & cut.	27
Bulls	31 1/2

STEER BEEF CUTS

Prime:	
Hindquarter	63.00 @ 65.00
Forequarter	37.00 @ 40.00
Round	50.00 @ 58.00
Trimmed full loin	90.50 @ 93.00
Flank	9.00 @ 12.00
Regular chuck	38.00 @ 40.00
Foreshank	14.00 @ 15.00
Brisket	30.00 @ 33.00
Rib	75.00 @ 76.00
Short plate	17.00 @ 20.00
Choice:	
Hindquarter	48.00 @ 50.00
Forequarter	35.00 @ 38.00
Round	48.00 @ 50.00
Trimmed full loin	65.00 @ 68.00
Flank	10.00 @ 12.00
Regular chuck	36.00 @ 40.00
Foreshank	14.00 @ 18.00
Brisket	30.00 @ 33.00
Rib	45.00 @ 50.00
Short plate	17.00 @ 20.00

BEEF PRODUCTS

Tongues, No. 1	33 @ 35
Brains	5 1/2 @ 6
Hearts	16 @ 16 1/2
Livers, selected	57 @ 61.70
Livers, regular	40 @ 41
Tripe, scalded	5 @ 5 1/2
Tripe, cooked	6 @ 6 1/2
Lips, scalded	3 1/2 @ 5 1/2
Lips, unsalted	5 1/2
Lungs	4 1/2
Melts	5 1/2
Udders	5 @ 5 1/2

BEEF HAM SETS

Knuckles	40 @ 50
Insides	47 @ 48
Outsides	49 @ 50

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	37 @ 38
Veal breads, under 12 oz.	68 @ 70
12 oz. up	73 @ 76
Calf tongues, under 1 1/2	25 @ 31
1 1/2 - 2	25 @ 31
Ox tails, under 3/4 lb.	24.00 @ 27.00
Over 3/4 lb.	24.00 @ 27.00

WHOLESALE SMOKED MEATS

(L.C.I. prices)	
Hams, skinned, 14/16 lbs.	
wrapped	57 @ 62 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	57 1/2 @ 65
Hams, skinned, 16/18 lbs.	
wrapped	57 @ 60
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	57 @ 63 1/2
Bacon, fancy trimmed, brisket cut, 5/10 lbs.	
wrapped	48 1/2
Bacon, fancy square cut, seedless, 13/14 lbs.	
wrapped	44
Bacon, No. 1 sliced, 1-lb. open-faced layers	58 1/2

VEAL—SKIN OFF

Carcass (L.C.I. prices)	
Prime, 80/110	\$53.00 @ 56.00
Prime, 110/150	53.00 @ 56.00
Choice, 80/110	53.00 @ 56.00
Choice, 110/150	53.00 @ 56.00
Good, 50/80	44.00 @ 46.00
Good, 80/110	47.00 @ 50.00
Good, 110/150	47.00 @ 50.00
Commercial, all wts.	35.00 @ 40.00

CARCASS LAMBS

(L.C.I. prices)	
Prime, 30/50	\$39.00 @ 42.00
Choice, 30/50	39.00 @ 42.00
Good, all weights	37.00 @ 40.00

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	18 1/2 @ 19
Pork trim., guar. 50% bbls.	20 @ 20 1/2
Pork trim., 80% lean, bbls.	41 @ 41 1/2
Pork trim., 95% lean, bbls.	52
Pork cheek meat, trmd., bbls.	31 @ 32
Bull meat, bon's, bbls.	41 @ 41 1/2
C.C. cow meat, bbls.	37 1/2
Beef trimmings, bbls.	41 @ 41 1/2
Bon's chucks, bbls.	21
Beef head meat, bbls.	23
Beef cheek meat, trmd., bbls.	42 1/2
Shank meat, bbls.	34
Veal trim., bon's, bbls.	34

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/14	48 @ 50
Hams, skinned, 14/16	48
Pork loins, regular	
12/down, 100's	39
Pork loin, boneless, 100's	61
Shoulders, skinned, bone-in, under 16 lbs., 100's	32
Picnics, 4/6 lbs., loose	30
Picnics, 6/8 lbs., loose	28 1/2
Boston butts, 4/8 lbs.	35 1/2 @ 36 1/2
Tenderloins, fresh, 10's	82 @ 84
Neck bones, bbls.	7 @ 7 1/2
Livers, bbls.	16 @ 16 1/2
Brains, 10's	17
Ears, 30's	7
Snouts, lean-in, 100's	7 1/2 @ 8 1/2
Feet, s.c., 30's	7 @ 8

SAUSAGE CASINGS

(L.C.I. prices)
(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	55 @ 65
Domestic rounds, over 1 3/4 in., 140 pack	85 @ 1.05
Export rounds, wide, over 1 3/4 in.	1.30 @ 1.50
Export rounds, medium, 1 1/2 @ 1 3/4 in.	90 @ 1.00
Export rounds, narrow, 1 1/4 in. under	1.10 @ 1.40
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands	8
Middles, sewing, 1 3/4 @ 2 in.	1.00 @ 1.25
Middles, select, wide, 2 1/4 @ 2 1/2 in.	1.55 @ 1.60
Middles, select, extra, 2 1/4 @ 2 1/2 in.	1.95 @ 2.10
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 25
Beef bungs, domestic	10 @ 20
Dried or salted bladders, per piece:	
12-15 in. wide, flat	14 @ 17
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 8
Pork casings:	
Extra narrow, 20 mm. & du.	4.00 @ 4.25
Narrow, mediums, 20 @ 32 mm.	3.75 @ 3.95
Medium, 32 @ 35 mm.	2.20 @ 2.60
Spec. med., 35 @ 38 mm.	1.60 @ 1.70
Export bungs, 34 in. cut	26 @ 31
Large prime bungs, 34 in. cut	16 @ 21
Medium prime bungs, 34 in. cut	12 @ 13
Small prime bungs	8 @ 9
Middles, per set, cap. off.	50 @ 60

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	99 @ 1.01
Thuringer	48 @ 55
Farmer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	86 @ 88
Genoa style Salami, ch.	94 @ 99
Pepperoni	78 @ 84
Italian style hams	78 @ 83

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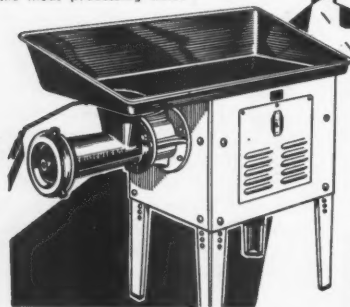
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B-56 capacity: 3500-4500 pounds per hour; 5 h.p. motor. BB-56 capacity: 4500-5500 pounds per hour; 7½ h.p. motor.

DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog casings...	@46
Pork sausage, sheep casings...	@55
Frankfurters, skinless...	@63.7
Frankfurters, skinless...	@46
Bologna...	@43
Bologna, artificial casings...	@45
Smoked liver, hog bungs...	@49½
New Eng. lunch, spec...	@69
Tongue and blood...	@51
Souse...	@38
Polish sausage, fresh...	@55
Polish sausage, smoked...	54

SEEDS AND HERBS

(l.c.l. prices)	
	Whole Ground for Saus.
Caraway seed	15 20
Coriander seed	22 27
Mustard seed, fancy	23 ..
Yellow American	15 ..
Oregano	23 29
Coriander, Morocco
Natural, No. 1	11 15
Marjoram, French	34 45
Sage, Dalmatian
No. 1	58 68

CURING MATERIALS

SPICES		Owt.
(Basis Chgo., orig. bbls., bags, bales)		
	Whole Ground	
Allspice, prime	36 40	
Resifted	38 42	
Chili Powder	47	
Chili Pepper	47	
Cloves, Zanzibar	1.88 1.98	
Ginger, Jam., unbl.	26 32	
Ginger, African	24 29	
Mace, fancy, Banda	
Mustard, flour, fancy	1.35 1.31	
No. 1	33 37	
West India Nutmeg	50	
Paprika, Spanish	72	
Pepper, Cayenne	58	
Red, No. 1	54	
Pepper, Packers	1.47 1.78	
Pepper, white	1.69 1.82	
Malabar	1.47 1.58	
Black Lampung	1.47 1.58	
Nitrite of soda, in 400-lb. bbls., del., or f.o.b. Chgo.		\$ 9.39
Saltpeter, n. ton, f.o.b. N.Y.		11.25
Dbt. refined gran.		14.00
Small crystals		15.40
Pure rfd., gran. nitrate of soda		5.25
Pure rfd., powdered nitrate of soda		6.25
Salt—		
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.		\$22.00
Granulated		25.50
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.		25.50
Sugar—		
Raw, 96 basis, f.o.b. N.Y.		6.55
Refined standard cane gran.		8.65
Refined standard beet gran.		8.35
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%		\$ 8.15 @ 8.25
Cerelose dextrose, per cwt.		7.72
L.C.L. ex-warehouse, Chgo.		7.62
O/L Del. Chgo.		7.62

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Jan. 27	San Francisco Jan. 27	No. Portland Jan. 27
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$41.00@43.00	\$45.00@46.00	\$40.00@44.00
600-700 lbs.	41.00@42.00	43.00@45.00	40.00@43.00
Good:			
500-600 lbs.	38.00@40.00	42.00@43.00	39.00@41.00
600-700 lbs.	36.00@38.00	40.00@42.00	38.00@40.00
Commercial:			
350-600 lbs.	35.00@38.00	40.00@42.00	35.00@38.00
COW:			
Commercial, all wts.	30.00@32.00	34.00@38.00	29.00@35.00
Utility, all wts.	27.00@29.00	30.00@34.00	27.00@32.00
FRESH CALF:			
	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	47.00@49.00	49.00@54.00
Good:			
200 lbs. down	43.00@45.00	45.00@50.00	48.00@52.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	44.00@46.00	46.00@47.00	44.50@47.00
50-60 lbs.	43.00@45.00	45.00@46.00
Choice:			
40-50 lbs.	44.00@46.00	46.00@47.00	44.50@47.00
50-60 lbs.	43.00@45.00	45.00@46.00	44.50@47.00
Good, all wts.	42.00@44.00	44.00@46.00	43.50@46.00
MUTTON (EWE):			
Choice, 70 lbs. down	26.00@28.00	19.00@23.00
Good, 70 lbs. down	26.00@28.00	19.00@23.00
FRESH PORK CARCASSES (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	32.00@34.00
120-160 lbs.	30.50@32.00	30.00@32.00	30.50@32.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	43.00@45.00	48.00@50.00	46.00@49.00
10-12 lbs.	43.00@45.00	46.00@48.00	45.00@48.00
12-16 lbs.	42.00@44.00	44.00@46.00	44.00@47.00
PICNICS:			
4-8 lbs.	34.00@40.00	36.00@38.00	36.00@39.00
PORK CUTS No. 1: (Smoked) (Smoked) (Smoked)			
HAM, Skinned:			
12-16 lbs.	54.00@61.00	60.00@62.00	57.00@63.00
16-18 lbs.	54.00@59.00	58.00@60.00	56.00@61.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00@54.00	52.00@55.00	47.00@56.00
8-10 lbs.	44.00@48.00	50.00@52.00	45.00@55.00
10-12 lbs.	44.00@48.00	48.00@50.00	43.00@50.00
LARD, Refined:			
1-lb. cartons	13.00@14.00	14.00@15.00	12.50@15.00
50-lb. cartons and cans	11.75@13.50	13.00@14.00	10.50@13.00
Threes	11.25@12.50	12.00@13.00

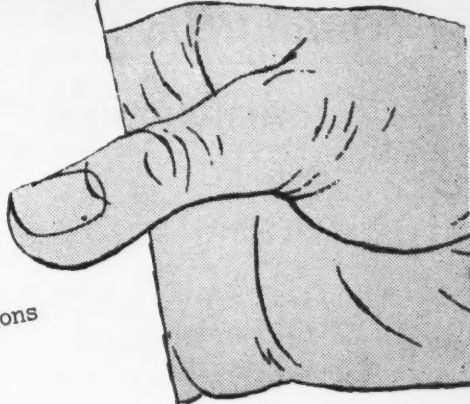
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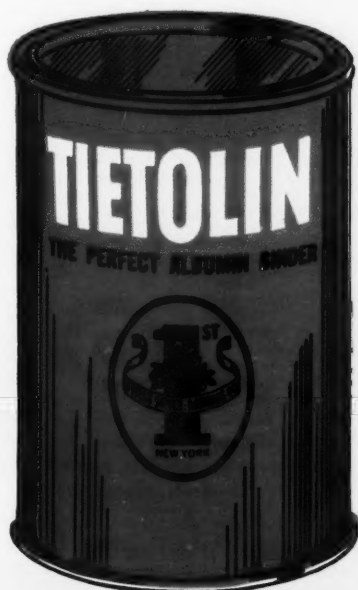
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4. increases yield
5. helps eliminate air pockets
6. absorbs and holds moisture
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8. fully approved for use in Federal inspected plants in U. S. and Canada

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F. O. B. CHICAGO CHICAGO BASIS

WEDNESDAY, JAN. 28, 1953

REGULAR HAMS

Fresh or F.F.A.		Frozen
8-10	46 1/2 n	46 1/2 n
10-12	46 1/2 n	46 1/2 n
12-14	45 n	45 n
14-16	44 n	44 n
16-18	43 1/2 n	43 1/2 n
18-20	42 n	42 n
20-22	42 n	42 n

SKINNED HAMS

Fresh or F.F.A.		Frozen
10-12	49	49
12-14	47 1/2	47 1/2
14-16	46 1/2	46 1/2
16-18	44 1/2 @ 45 1/4	44 1/2
18-20	44 1/2 n	44 1/2 n
20-22	44 1/2 n	44 1/2 n
22-24	44 1/2 n	44 1/2 n
24-26	44 1/2	44 1/2
26-30	44	44
25/up, 2's in.	42 1/2	42 1/2 n

PICNICS

Fresh or F.F.A.		Frozen
4-6	29 1/2 @ 30	29 1/2
6-8	28	28
8-10	28 1/4 @ 28 1/2	28 1/4 n
10-12	28 1/4 @ 28 1/2	28 1/4 n
12-14	28 1/4 @ 28 1/2	28 1/4 n
8/up, 2's in.	28 1/4 @ 28 1/2	28 1/4 n

OTHER CELLAR CUTS

Fresh or Frozen		Cured
Square jowls	14	14 n
Jowl butts	12 n	11 1/2
S. P. jowls		11 1/2 n

BELLIES

(Square Cut)

Green		Cured
6-8	37 1/2 n	38 n
8-10	37 1/2	38 n
10-12	34 1/2 @ 35	36 @ 36 1/2 n
12-14	30 1/2	32 n
14-16	28 1/2	28 n
16-18	26 n	27 1/2 n
18-20	24 n	25 1/2 n

GR. AMN. BELLIES

18-20		21 1/2 n
20-25	21 1/2 n	21 1/2
25-30	21 1/2	19
30-35	18 1/2 b	16
35-40	15 1/2	15
40-50	14 1/2	

FAT BACKS

Fresh or Frozen		Cured
6-8	6 n	6 1/2 n
8-10	6 n	6 1/2
10-12	6 1/2 n	7 1/2
12-14	8 n	8 1/2
14-16	9 1/2 n	9 1/2
16-18	10 1/2 n	10 1/2
18-20	10 1/2 n	10 1/2
20-25	10 1/2 n	10 1/2

BARRELED PORK

Clear Fat Back		60/70	25 n
30/40	30 n	70/80	24 n
40/50	30 n	80/100	24 n
50/60	30 n	100/125	24 n

LARD FUTURES PRICES

FRIDAY, JAN. 23, 1953

	Open	High	Low	Close
Mar.	9.32 1/2	9.40	9.30	9.30 b
May	9.70	9.75	9.62 1/2	9.62 1/2
Sept.	10.42 1/2	10.47 1/2	10.02 1/2	10.02 1/2 b
Oct.	10.45			10.57 1/2

Sales: 3,560,000 lbs.

Open interest at close Thurs., Jan. 2nd; Mar. 810, May 800, July 364, Sept. 125, and Oct. 2 lots.

MONDAY, JAN. 26, 1953

	Open	High	Low	Close
Mar.	9.25	9.30	9.15	9.35
May	9.60	9.67 1/2	9.55	9.55 a
July	10.02 1/2	10.02 1/2	9.85	9.95 b
Sept.	10.40	10.40	10.30	10.30 b
Oct.	10.45			10.45 a

Sales: 3,480,000 lbs.

Open interest at close Fri., Jan. 23rd; Mar. 816, May 898, July 363, Sept. 130, and Oct. 4 lots.

TUESDAY, JAN. 27, 1953

	Open	High	Low	Close
Mar.	9.10	9.15	8.85	9.02 1/2 b
May	9.50	9.55	9.30	9.45
July	9.90	9.90	9.75	9.30 b
Sept.	10.30	10.30	10.17 1/2	10.20 b
Oct.	10.40	10.40	10.37 1/2	10.37 1/2 a

Sales: 9,000,000 lbs.

Open interest at close Mon., Jan. 26th; Mar. 812, May 904, July 371, Sept. 146, and Oct. 4 lots.

WEDNESDAY, JAN. 28, 1953

	Open	High	Low	Close
Mar.	9.02 1/2	9.17 1/2	8.92 1/2	9.12 1/2 a
May	9.47 1/2	9.52 1/2	9.32 1/2	9.52 1/2 b
July	9.75	9.85	9.72 1/2	9.92 1/2 a
Sept.	10.12 1/2	10.32 1/2	10.12 1/2	10.30 b
Oct.	10.42 1/2			10.32 1/2 b

Sales: 4,560,000 lbs.

Open interest at close Tues., Jan. 27th; Mar. 47, May 83, July 67, Sept. 26, and Oct. 2 lots.

THURSDAY, JAN. 29, 1953

	Open	High	Low	Close
Mar.	9.15	9.17 1/2	9.02 1/2	9.10 n
May	9.57 1/2	9.60	9.45	9.45
July	9.95	10.02 1/2	9.85	9.90 a
Sept.	10.35	10.37 1/2	10.20	10.25 a
Oct.	10.42 1/2	10.42 1/2	10.35	10.35 a

Sales: 3,250,000 lbs.

Open interest at close Wed., Jan. 28th; Mar. 787, May 929, July 416, Sept. 171, and Oct. 6 lots.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended January 24, 1953 was 11.6, according to a report by the U. S. Department of Agriculture. This ratio was compared with the 11.4 ratio reported for the preceding week, and the 9.3 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.610 per bu. in the week ended January 24, 1953, \$1.596 per bu. in the previous week and \$1.911 per bu. for the same period a year earlier.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$11.25
Refined lard, 50-lb. cartons, f.o.b. Chicago	11.25
Kettle rend., tierces, f.o.b. Chicago	11.75
Leaf, kettle rend., tierces, f.o.b. Chicago	12.75
Lard flakes	15.75
Neutral tierces, f.o.b. Chicago	15.75
Standard Shortening *N. & S.	20.50
Hydrogenated Shortening N. & S.	22.25

*Delivered.

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Jan. 23	9.12 1/2 a	7.12 1/2 a	7.62 1/2 n
Jan. 24	9.12 1/2 n	7.12 1/2 n	7.62 1/2 n
Jan. 26	9.00 n	7.00 n	7.50 n
Jan. 27	8.87 1/2 a	6.87 1/2 a	7.37 1/2 n
Jan. 28	8.87 1/2 n	6.87 1/2 n	7.37 1/2 n
Jan. 29	8.87 1/2 n	6.87 1/2 n	7.37 1/2 n

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(Ceiling base prices)

	Jan. 28, 1953
	Per lb.
	Western
	City
Prime, 800 lbs./down...	\$52.00@54.50
Choice, 800 lbs./down...	43.50@46.00
Good, 500/700	39.00@41.00
Steer, commercial	35.00@37.00
Cow, commercial	28.00@31.00
Cow, utility	26.00@28.00

BEEF CUTS

Prime:	City
Hindquarter	\$63.00@ 68.00
Forequarter	38.00@ 40.00
Round	55.00@ 61.00
Hip r'd with flank	55.00@ 59.00
Trimmed full loin	85.00@ 88.00
Short loin, trimmed	115.00@118.00
Sirloin, butt bone in.	65.00@ 70.00
Rib	74.00@ 78.00
Arm chuck	44.00@ 46.00
Brisket	32.00@ 34.00
Short plate	12.00@ 14.00
Flank	13.00@ 14.00
Full plates	20.00@ 22.00
Arm chuck (Kosher)	50.00@ 52.00
Forequarter (Kosher)	47.00@ 51.00
Brisket (Kosher)	32.00@ 34.00

Choice:

Hindquarter	55.00@ 62.00
Forequarter	36.00@ 37.00
Round	54.00@ 58.00
Hip r'd with flank	53.00@ 57.00
Trimmed full loin	78.00@ 80.00
Short loin, trimmed	95.00@102.00
Sirloin, butt bone in.	63.00@ 67.00
Rib	57.00@ 63.00
Arm chuck	39.00@ 42.00
Brisket	32.00@ 34.00
Short plate	12.00@ 14.00
Flank	13.00@ 14.00
Full plate	18.00@ 20.00
Arm chuck (Kosher)	43.00@ 46.00
Forequarter (Kosher)	43.00@ 45.00
Brisket (Kosher)	32.00@ 34.00

FANCY MEATS

(L.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.8*
Beef livers, selected	62.8*
Beef livers, selected, kosher	82.8*
Oxtails, over 1/4 lb.	27.8*

LAMBS

(L.c.l. prices)

	City
Prime, 50/down	\$44.00@52.00
Prime, 50/60	40.00@44.00
Choice, 50/down	44.00@52.00
Good, all wts.	40.00@50.00
	Western
Prime, 50/down	\$45.00@48.00
Prime, 50/60	42.00@44.00
Choice, 50/down	42.00@46.00
Good, all wts.	38.00@42.00

FRESH PORK CUTS

(L.c.l. prices)

	Western
Hams, sknd., 14/down	\$53.00@55.00
Pork loins, 12/down	40.00@42.00
Pork loins, 12/16	39.00@40.00
Boston butts, 4/8 lbs.	37.00@38.00
Spareribs, 3/down	38.00@39.00
Pork trim., regular	22.00
Pork trim., spec. 80%	46.00
	City
Pork loins, 12/down	\$45.00@47.00
Pork loins, 12/16	42.00@44.00
Hams, sknd., 14/down	56.00@59.00
Picnics, 4/8	32.00@35.00
Boston butts, 4/8 lbs.	41.00@44.00
Spareribs, 3/down	40.00@42.00

VEAL—SKIN OFF

(L.c.l. prices)

	Western
Prime, 80/100	\$56.00@60.00
Prime, 110/150	56.00@60.00
Choice, 50/150	55.00@56.00
Choice, 110/150	55.00@57.00
Good, carcass, 80/down	46.00@48.00
Good, 80/150	48.00@52.00
Commercial carcass	38.00@42.00

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	\$32.50@37.50
137 to 153 lbs.	32.50@37.50
154 to 171 lbs.	32.50@37.50
172 to 188 lbs.	32.50@37.50

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	\$1.25
Breast fat	.50
Inedible suet	.50
Edible suet	.50

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday Jan. 28, were reported as follows:

CATTLE:

Steers, prime	\$33.00 only
Steers, gd. & ch.	22.00@23.00
Steers, good	19.50@21.50
Helpers, gd.	17.50@20.50
Helpers, util. & com'l.	13.50@17.00
Cows, utility	11.00@13.50
Cows, can. cut	10.00@10.50
Bulls, good	18.00@18.50
Bulls, util. & com'l.	13.00@16.00
Bulls, can. cut	11.50@12.50

HOGS:

Good, ch., 190/200	\$18.50@19.00
Good, ch., 200/220	18.50@19.00
Gd., ch., 220/240	18.50@19.00
Gd., ch., 240/270	17.75@18.50
Sows, 400/down	16.75@17.50

LAMBS:

Choice & prime	\$20.50@21.00
Shorn	19.25@19.50

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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Wednesday, January 28, 1953

Eastern buyers in closing the previous week were much more active than the consumers in the midwest, however, the price structure still maintained its steady to soft undertone. Several tanks of choice white grease sold at 5c, c.a.f. East. Couple tanks of bleachable fancy tallow brought 4½c, c.a.f. Chicago. Few more tanks of bleachable fancy tallow sold at 4½c, delivered East, from a midwest point. Several more tanks of same sold at 5c, c.a.f. East, and out of a midwest area. Choice white grease was bid at 4½c, Chicago, but without trade.

Few tanks of original fancy tallow sold at 5½c, and later, several more tanks of same brought 5½c, all delivered East. Bleachable fancy tallow brought 4½c, c.a.f. East, from a midwest point, several tanks involved. Few tanks of prime tallow sold at 4½c, c.a.f. East, from a midwest point. Several tanks of yellow grease sold at 4c, delivered East. Around four tanks of No. 1 tallow traded at 4½c, c.a.f. New Orleans. Few tanks of choice white grease sold at 5c, c.a.f. East, with later market talk around the 4½c, figure.

The tallow and grease market at the start of the new week followed the pattern of allied markets (loose lard price was the lowest in 12 years). Eastern buying tapered off considerably, and many members of the trade were attending a convention in New York. Prices in most instances, especially better grades, were again reduced fractionally on an offering or a nominal basis. Choice white grease and bleachable fancy tallow offered at 4½c, Chicago, but without action. A few tanks each of bleachable fancy tallow and choice white grease sold at 4½c, East, from a midwest point.

Prices continued to toboggan at midweek, and actual confirmed trading was very limited. The market was mostly

BY-PRODUCTS MARKETS

Wednesday, Jan. 28, 1953

Blood

Unground, per unit of ammonia (bulk)	Unit Ammonia
.....	*6.25@6.75n

Digester Feed Tankage Materials

Wet rendered, unground, loose,	
Low test	*7.50n
High test	*6.50@6.75n
Liquid stick tank cars	3.00@3.25

Packaginghouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$ 94.00@105.00
50% meat and bone scraps, bulk	90.00@ 95.00
55% meat scraps, bulk	98.00@100.00
60% digester tankage, bulk	95.00@105.00
60% digester tankage, bagged	100.00@110.00
80% blood meal, bagged	135.00
70% standard steamed bone meal, bagged	85.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.25
Hoof meal, per unit ammonia	7.25*

Dry Rendered Tankage

	Per unit Protein
Low test	*1.55@1.60
High test	1.45n

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$ 1.75@2.00
Hide trimmings (green, salted)	20.00@25.00
Cattle jaws, skulls and knuckles, per ton	65.00n
Pig skin scraps and trimmings, per lb.	5½

Animal Hair

Winter coil dried, per ton	*55.00@60.00
Summer coil dried, per ton	*37.50n
Cattle switches, per piece	5½
Winter processed, gray, lb.	9 @10n
Summer processed, gray, lb.	3 3½n

n—nominal. a—asked.
*Quoted delivered basis.

a "talk affair," exchange of ideas. The backing away on the part of export and domestic buyers was the bearish influence. Few tanks of choice white grease sold at 4½c, c.a.f. Chicago, and more offered same basis. Special tallow reported offered at 3½c, Chicago. Few tanks of bleachable fancy tallow reported to have sold at 4½c, c.a.f. East, and presumably from a midwest point. Prime tallow, 4½c, c.a.f. East, sold from a midwest point; few tanks reported but unconfirmed. Talked 4½c, East, on original fancy tallow.

VEGETABLE OILS

Wednesday, January 28, 1953

Volume of trading of vegetable oils Monday, was slight at prices mostly steady. January shipment soybean oil reportedly sold at 12½c, but was unconfirmed. A couple of tanks of February shipment sold at 12½c and about ten tanks of March resale oil traded at 12½c. No forward movement was recorded.

Cottonseed oil sales were limited at 14c in the Valley. Material was offered in Waco, Texas at 13½c and at 13½c at western points. The market in the Southeast was pegged at 14c, nominal. Six or seven tanks of corn oil changed hands at 13½c. Peanut oil was bid at 22½c and first-half February shipment coconut oil was offered at 15½c, with no reported action.

Sales of soybean oil were scattered Tuesday at steady levels to ½c lower. Later in the session, a firmer undertone was evidenced with bids for most shipments at early sale levels. Again, January shipment supposedly moved at 12½c, but the only confirmed sales were at 12½c. February shipment sold at an equal price and March traded at 12½c. April through June shipments sold down to 11½c early, but later firmed and some sales were recorded at 12c.

The cottonseed oil market was relatively unchanged from the previous day

Some eastern interest was also reported on choice white grease at 4½c, delivered New York.

TALLOW: Wednesday's quotations: edible tallow, 5½c; original fancy tallow, 4½c; bleachable fancy tallow, 4½c; prime tallow, 3½@4c; special tallow, 3½@3¾c; No. 1 tallow, 3½@3¾c; and No. 2 tallow, 3½c.

GREASES: Wednesday quotations: choice white grease, 4½c; A-white grease, 3½@4c; B-white grease, 3½c; yellow grease, 3½c; house grease, 3½c; and brown grease, 2½@3c.

Saluting---

The Western States Meat Packers Association

with best wishes for a successful convention...and a reminder that

Merrill Lynch service to Western States Packers is handled by men of experience located in San Francisco and Los Angeles supported by our staff in Dallas and Chicago.

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and sold in the Valley at 14c. Light movement was noted in the Southeast at that figure. Texas oil sold at 13½c and 13¾c, depending on location. A few tanks of corn oil sold at 13¾c. Peanut oil was pegged at 22½c, nominal. Coconut oil, quick shipment, was offered at 15½c, without reported movement.

All edible oils experienced a dearth of activity at midweek. Movement of quick shipment soybean oil could not be established. Early February shipment sold at 12½c, March at 12¼c and April through June at 11¾c, mixed original and resale. A few tanks of cottonseed oil traded in the Valley at 14c. Product in Texas presumably cashed at 13¾c at a good point in the West. Other offerings at 13½c and 13¾c went unsold. Corn oil held steady and moved in a small way at 13¾c. Peanut oil remained unchanged while coconut oil was offered at 16c for quick shipment.

CORN OIL: Declined ¼c in light trade.

SOYBEAN OIL: Movement mostly scattered at lower levels.

PEANUT OIL: Lost a ¼c offering-wise, and mostly unsold.

COCONUT OIL: Movement early at 15½c, but midweek offerings priced at

16c unchanged from the previous week.

COTTONSEED OIL: Limited sales at ½c to ¾c declines.

Cottonseed oil prices in New York were quoted as follows:

FRIDAY, JAN. 23, 1953					
	Open	High	Low	Close	Prev. Close
Jan.	14.50n	14.50n	14.50n
Mar.	16.65b	16.61	16.68b
May	16.20	16.15	16.12
July	15.89	15.85	15.80
Sept.	15.25b	15.34b	15.25b
Oct.	14.68b	14.85b	14.60b
Dec.	14.50b	14.50b	14.50b

Sales: 196 lots.

MONDAY, JAN. 26, 1953					
Jan.	14.50n	14.60n	14.50n
Mar.	16.65	16.69	16.51	16.55b	16.61
May	16.18b	16.25	16.02	16.09b	16.15
July	15.87b	15.85	15.72	15.81b	15.85
Sept.	15.35b	15.30b	15.34b
Oct.	14.90b	14.85b	14.85b
Dec.	14.50b	14.70b	14.50b

Sales: 108 lots.

TUESDAY, JAN. 27, 1953					
Jan.	14.50n	14.65n	14.60n
Mar.	16.51b	16.60	16.46	16.60	16.55b
May	16.03b	16.24	16.03	16.20	16.09b
July	15.75b	15.93	15.74	15.89b	15.81b
Sept.	15.20b	15.40	15.26	15.38b	15.30b
Oct.	14.15b	14.95b	14.85b
Dec.	14.50b	14.75b	14.70b

Sales: 147 lots.

WEDNESDAY, JAN. 28, 1953					
Jan.	14.60n	14.50n	14.65n
Mar.	16.50b	16.74	16.55	16.67	16.60
May	16.18b	16.37	16.16	16.25b	16.20
July	15.88b	16.04	15.88	15.97	15.80b
Sept.	15.35b	15.46	15.40	15.40	15.38b
Oct.	14.90b	14.80b	14.95b
Dec.	14.90n	14.50b	14.75b

Sales: 88 lots.

(See page 58 for vegetable oils prices.)

Lard Trading Regulation Amended by Chicago Board of Trade

The directors of the Chicago Board of Trade recently amended Regulation 1508, pertaining to the closing prices on cash provisions. The amended regulation, effective January 26, reads as follows:

Closing prices on Cash Provisions: Prices for distribution as official closing quotations on cash lard, tierced or drummed lard, loose lard, leaf lard, cash dry salt bellies, and short ribs, shall be determined immediately after the closing bell, by interested traders, by means of bids and offers in the open market. However, if no bids or offers appear, then nominal prices shall be determined by the assembled traders to reflect as near as possible the market price on that day for the commodity, and such market prices so determined shall be official.

All offers to buy or sell cash provisions made in the open market either during the session or immediately after the close, in the absence of special agreement, shall be on the following basis:

Cash Lard, unit of 100 tierces or of 100 drums—contract lard; Tierced or Drummed Lard, unit of 100 tierces or of 100 drums, of age not tenderable on futures contracts under the provisions of Regulation 1479-AA.

Loose Lard, one tank of approximately 60,000 lbs, which shall be of current manufacture and of contract quality.

Cash Bellies, one carload, 30,000 lbs., the average corresponding

with requirements of Regulation 1480-A.

All the above products shall be standard in quality and shall be covered by the Board of Trade certificates of weights and inspection, the cost of which shall be divided between the buyer and the seller.

Deliveries of Loose Lard shall be f.o.b. seller's plant in the Chicago district or c.a.f. Chicago shipment from outside points to Chicago. Shipments of Loose Lard, in the Chicago district, may be made in sellers' tanks if so specified at the time of sale; otherwise, the buyer must furnish tanks. Shipments of Loose Lard from outside points to Chicago shall be in sellers' tanks. Deliveries of regular lard in tierces or drums (cash lard) shall be "in store" if in a regular warehouse in Chicago; f.o.b. cars Chicago if in a warehouse in Chicago not declared regular or c.a.f. Chicago shipment from outside points to Chicago. The seller shall inform the buyer of his intention to ship from points outside of Chicago, within one-half hour after trading has ceased on the day the sale is made and the buyer shall give seller shipping instructions by 5 o'clock p.m. of the same day. Shipment shall be made in accordance with the Board of Trade regulations.

All deliveries must be made within three succeeding business days after date of sale at the seller's option and payment must be made by the buyer on presentation of railroad receipts, except as to deliveries of Lard in tierces or drums (cash lard) in store in a regular warehouse in Chicago when payment shall be made by the buyer upon surrender of warehouse receipts.

MOST CLEANABLE, DURABLE APRONS

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by *Sawyer*

100% WATERPROOF—made with top quality base fabric saturation-coated with 6 coats of genuine DuPont Neoprene Latex.*

ROTPROOF—not affected by grease, oil or fats, can be scrubbed in hot water or caustic solutions—positively will not crack, blister or peel.

TOUGH AS MULE-HIDE—wears like iron, takes endless snagging, rubbing, scraping and still gives full protection.

BLOCKED SEAMS—completely filled and sealed with Neoprene Latex coating . . . no cracks or crevices . . . no chance for dirt to hide.



54-40 apron with patch
54-30 apron without patch

*Sawyer fabrics are coated by The Brunene Company, a division of

THE H.M. SAWYER & SON CO.

FROG BRAND

CAMBRIDGE MASSACHUSETTS

HIDES AND SKINS

Market for big packer production gains strength at midweek—Volume of sales moderate—Small packer sales transacted at higher levels—No trading of either calf or kipskins up to midweek—Sheepskins sold steady to fractionally lower for some selections.

CHICAGO

PACKER HIDES: The interest for big packer production the beginning of the week was considered excellent, but packers were not ready with offering lists and, as a consequence, no trading developed. Bids were steady with sale levels of last week, with the exception of heavy native steers which were offered at 12c and countered with bids of 11½c. Most sources opined that inquiry was sufficient to warrant a steady price structure once trading started for the week.

Tanners continued to display active interest Tuesday, but only a moderate volume of hides were moved. As was predicted, steady prices prevailed generally; however, branded steers firmed up ½c. Some 4,000 butts and Colorados sold at 11c and 10½c, respectively. Heavy native steers actually constituted the majority of trading and 10,000 sold steady at 12c. River heavy native

cows brought 13c and a few cars of northern branded cows moved at 13c and 13½c. A car of native bulls traded at 10c. Late in the day, further movement of branded steers was reported. The butts brought 11c, Colorados 10½c and Southwestern heavy Texas 11½c.

Added strength was indicated at midweek, but a large volume of sales was not recorded. The overall price structure, however, was considerably stronger. About 5,000 River heavy cows sold at 13½c and 2,000 Chicago heavy cows traded at 14c. Some 1,500 heavy native steers moved at 12½c.

SMALLER PACKER AND COUNTRY HIDES: The market for small packer hides firmed considerably, especially at midweek, and a sizeable amount of trading was reported. Select 50-lb. average sold in a range of 14½c to 15c while 60-lb. average traded at 12½c and 13c. The country hide market also appeared in a better position with 50-lb. average trading at 11c. It was possible that this average containing moderate percentages of renderers or free of renderers would command an even higher price.

CALFSKINS AND KIPSKINS: Movement of both selections continued to lag this week, although most sources considered the calfskin market steady. It was difficult to establish the kipskin market situation, as some in the trade thought actual sales would be necessary to definitely set a trend.

SHEEPSKINS: Steady prices generally prevailed in this market, but volume of sales was not heavy. A car of No. 1 shearlings and fall clips sold at 2.35 and 3.00, respectively. Another car involving both selections moved at 2.35 and 2.85. A part car of No. 2 and No. 3 shearlings brought 1.60 to 1.05. Dry pelts continued on the weak side, reflecting the wool futures market and also the foreign market, and were quoted at 29c. The market for pickled skins declined in some directions and sold as low as 13.50. Other movement was recorded at 14.00.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES Week ended Jan. 28, 1953	HIDES Previous Week	Cor. Week 1952
Nat. steers...	12½ @ 17n	12½ @ 17	14½ @ 21½n
Hvy. Texas			
stns.	11	10½n	13½
Butt, brand'd			
stns.	11	10½	13½n
Col. stns.	10½	10	12
Ex. light Tex.			
stns.	17½n	17½n	21½n
Brand'd cows	13 @ 13½	13	15½
Hvy. nat. cows	13½ @ 14	13 @ 13½	16 @ 17
Lt. nat. cows	16½ @ 17n	16	19½ @ 21n
Nat. bulls ...	10n	9½ @ 10n	12n
Brand'd bulls.	9n	8½ @ 9n	11n
Calfskins, Nor.			
10/15	47½ @ 50n	47½ @ 50n	37½
10/down ...	45n	45n	35
Kips, Nor.			
nat. 15/25 ...	37½n	37½	34n
Kips, Nor.			
branded ...	31n	31n	31½

SMALL PACKER HIDES

STEERS AND COWS			
60 lbs. and over...	12½ @ 13n	11½ @ 12n	15 @ 16n
50 lbs.	14 @ 14½n	13½ @ 14n	17 @ 18n

SMALL PACKER SKINS

Calfskins, under			
15 lbs.	40n	40n	31n
Kips, 15/30	30n	30n	26 @ 27
Slunks, reg.	1.50 @ 1.65n	1.50 @ 1.65n	1.00
Slunks, hairless	50n	50n	40n

SHEEPSKINS

Pkr. shearlings,			
No. 1	2.35n	2.35n	3.00 @ 3.25
Dry Pelts ...	29n	29 @ 29½n	35 @ 36
Horsehides,			
untrmd.	8.00 @ 8.50n	8.00 @ 8.50n	7.50 @ 8.00

N.Y. HIDE FUTURES

MONDAY, JAN. 26, 1953

	Open	High	Low	Close	
Apr.	15.47b	15.65	15.50	15.63	
July	15.08b	15.19	15.10	15.12b	15n
Oct.	14.92b	15.10	14.92	15.00b	03n
Jan., '54.	14.73b	14.75	14.75	14.75b	85n
Apr., '54.	14.51b	14.50b	65n
July, '54.	14.25b	14.30n	

Sales: 47 lots.

TUESDAY, JAN. 27, 1953

	Open	High	Low	Close	
Apr.	15.55b	16.00	15.66	15.88b	92n
July	15.10b	15.45	15.15	15.40	41
Oct.	15.00b	15.30	15.02	15.25	
Jan., '54.	14.75b	15.00b	10n
Apr., '54.	14.50b	14.75b	85n
July, '54.	14.30b	14.55n	

Sales: 74 lots.

WEDNESDAY, JAN. 28, 1953

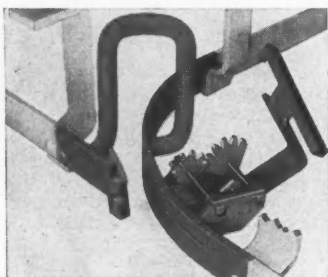
	Open	High	Low	Close	
Apr.	15.85b	16.45	16.10	16.45	
July	15.45b	15.90	15.50	15.90	
Oct.	15.25b	15.65	15.45	15.64b	66n
Jan., '54.	15.00b	15.64b	49n
Apr., '54.	14.75b	15.39b	24n
July, '54.	14.55b	15.14b	
Sales: 103 lots.				14.94n	

THURSDAY, JAN. 29, 1953

	Open	High	Low	Close	
Apr.	16.49b	16.47	16.10	16.10b	20n
July	15.85b	15.90	15.65	15.50b	65n
Oct.	15.80b	15.40	15.37	15.30b	43n
Jan., '54.	15.30b	15.05b	15n
Apr., '54.	15.10b	14.80b	90n
July, '54.	14.90b	14.60n	

Sales: 23 lots.

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Permanent alignment is assured by unique design, sturdy steel construction and heavy steel yoke.

The heaviest loads or warping of track timbers cannot misalign the switch.

THE FIT IS BUILT IN

Available in all types for ¾" or 1½"x2½" track, and for ½"x3" flat or 1-15/16" round bleeding rail.

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the fastest, most economical labor-saving smoke-house cleaner presently on the American market.

SAVE TIME—LABOR—MATERIAL!

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TIONS

Cor. Week
1962
4 1/2 @ 21 1/2n

13 1/2
13 1/2n
12
21 1/2n
15 1/2
6 @ 17
9 1/2 @ 21n
12n
11n
37 1/2
35
34n
31 1/2

15 @ 16n
17 @ 18n

31n
26 @ 27
1.00
40n

3.00 @ 3.25
35 @ 34

7.50 @ 8.00

S

Close
5.63
5.12b- 15n
5.00b- 03n
4.75b- 85n
4.50b- 65n
4.30n

5.88b- 92n
5.40 41
5.25
5.00b- 10n
4.75b- 85n
4.55n

5.45
5.90
5.64b- 06n
5.30b- 49n
5.14b- 24n
4.94n

5.10b- 20n
5.50b- 05n
5.30b- 45n
5.05b- 15n
4.80b- 90n
4.60n

re

re

N. Y.

31, 1953



Vac-Tie...

Strong metal fasteners for sealing plastic bags hermetically—apply with Vac-Tie machine above (3 models). Use needle nose pliers to reuse bag. Send for booklet now!

VAC-TIE FASTENERS INC.
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The designing, testing, manufacturing and applying of Viking Rotary pumps is VIKING'S one and only job.

What does this actually mean to you? It means that the energy, the development, and the output are at no time devoted to some other product.

The result is a superior rotary pump in a greater range of sizes and types to really fit your needs better.

Investigate the complete Rotary Pump line—VIKING. Start with bulletin 535S.



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WITH

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Your Meat

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THE UTMOST PROTECTION

...when wrapped in these simple-to-apply and easy-to-handle MEAT COVERS.

The CRINKLE in "Arksafe" CRINKLED KRAFT MEAT COVERS produces a perfect insulation of low temperature air between the cover and the meat. In addition, since paper is a slow conductor of heat, "Arksafe" CRINKLED KRAFT MEAT COVERS cause the meat to retain its chill when taken from the cooler—keep it clean and help eliminate sweating.

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Plants: Chicago, Ill., and Newport News, Va.
Representatives in principal cities

PHILADELPHIA FRESH MEATS

(Tuesday, Jan. 27)
WESTERN DRESSED

Prime, 600-800	None quoted
Choice, 600-800	\$44.00@46.50
Good, 600-800	42.50@44.00
Commercial, 350-600	38.75@42.00
Commercial, 600-700	34.25@36.50

COW:	
Commercial, all wts.	29.00@32.00
Utility, all wts.	27.00@30.00

VEAL (SKIN-OFF):	
Prime, 80-110	None quoted
Prime, 110-150	None quoted
Choice, 80-110	None quoted
Choice, 110-150	52.00@55.00
Commercial, all wts.	50.00@54.00
Utility, all wts.	35.00@40.00
Good, 80-110	43.00@46.00
Good, 110-150	40.00@43.00
Commercial, all wts.	45.00@48.00
Utility, all wts.	35.00@40.00

LAMB:	
Prime, 30/45	45.00@47.00
Prime, 45/55	43.00@45.00
Choice, 30/45	45.00@47.00
Choice, 45/55	42.00@45.00
Choice, 55/65	38.00@42.00
Good, all wts.	40.00@45.00
Utility, all wts.	37.00@40.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 12/down	41.00@43.00
(Bladeless included) 12-16	39.00@41.00
(Bladeless included) 16-20	36.00@38.00
BUTTS, BOSTON STYLE, 4-8	38.00@40.00
SPARERIBS, 3 lbs. down	36.00@38.00

LOCALLY DRESSED

STEER BEEF CUTS:		
	Prime	Choice
Hindqtrs. 600/800.	\$44.00@66.00	\$54.00@57.00
R'd, no flank	58.00@62.00	56.00@60.00
Hip r'd, with flank	58.00@60.00	52.00@55.00
Full Loin	68.00@70.00	52.00@55.00
Short loin, tr.	116.00@120.00	85.00@94.00
Sirloin, B-bone in.	None quoted	None quoted
Flank	12.00@14.00	12.00@14.00
Rib	68.00@72.00	54.00@57.00
Arm chuck	39.00@42.00	38.00@41.00
Cr. cut chuck	38.00@41.00	37.00@40.00
Brisket	34.00@36.00	34.00@36.00
Short plates	12.00@14.00	12.00@14.00
Foreqtrs., kosher	42.00@45.00	37.00@42.00

WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$19.40; average, \$18.35. Provision prices were quoted as follows: Under 12 pork loins, 38@38½; 10/14 green skinned hams, 47@49; Boston butts, 35; 16/down pork shoulders, 31n; 3/down spareribs, 34½; 8/12 fat backs, 6¾@7½; regular pork trimmings, 18½n; 18/20 DS bellies, 22n; 4/6 green picnics, 29½@30; 8/up green picnics, 28¼@28½.

P.S. loose lard was quoted at 6.87½ nominal and P.S. lard in tierces at 8.87½ nominal.

Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: Mar. 16.69; May 16.38; July 16.02-01; Sept. 15.44; Oct. 14.85-88; Dec. 14.50b-75a; and Jan. 14.50n.

Sales: 76 lots.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended Jan. 24, with comparisons:

	Week Jan. 24	Previous Week	Cor. Week 1952
Cured meats, pounds	4,573,000	5,405,000	15,161,000
Fresh meats, pounds	18,297,000	29,426,000	22,401,000
Lard, pounds	3,985,000	4,086,000	7,945,000

VEGETABLE OILS

Wednesday, Jan. 21, 1953

Crude cottonseed oil, carlots, f.o.b. mills	14pd
Valley	14n
Southeast	13¾@13¾n
Texas	13¾pd
Corn oil in tanks, f.o.b. mills	22½n
Peanut oil, f.o.b. Southern mills	12¾pd
Soybean oil, Decatur	16a
Coconut oil, f.o.b. Pacific Coast	1¼@1¼
Cottonseed foots.	1¼@1¼
Midwest and West Coast	1¼@1¼
East	1¼@1¼

a—asked. n—nominal. pd—paid. b—bid.

OLEOMARGARINE

Wednesday, Jan. 21, 1953

White domestic vegetable	28
White animal fat	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	7 lb @ 7¼
Extra oleo oil (drums)	11

EASTERN BY-PRODUCTS MARKET

New York, Jan. 28, 1953

Dried blood was quoted Wednesday at \$6.00 to \$6.25 per unit of ammonia. Low test wet rendered tankage was quoted at \$6.25 per unit of ammonia. Dry rendered tankage was quoted at \$1.45 per protein unit.

Australia's exports of wool during July through September, 1952, rose 32 per cent over the same period, 1951.

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14pd
14n
213% n
13% pd
22 1/2 n
12% pd
16a
2 1%
2 1%

28
28
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1b.
@ 7%
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MARKET
3, 1953
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31, 1953



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REZISTAL STAINLESS • REX HIGH SPEED • TOOL • ALLOY • MACHINERY • SPECIAL PURPOSE STEELS

LIVESTOCK MARKETS

Weekly Review

New Standard Wool Grade Index Is Ready—It's Free

The United States Testing Co., Hoboken, N. J., has recently revised and reprinted a standard wool grade index which is available to the industry without charge.

The recent demand for the Standard Textile Moisture Regain Index has prompted the reprinting of the wool grade cards. The revised cards show the grades based on micron diameters and top numbers. In addition a chart showing fibre diameter distribution of standard grades and substandard grades, is included.

These handy pocket sized cards have been in constant demand for several years, and may be obtained without cost or obligation from the Hoboken Laboratories, the company said.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 24, 1953, were 4,463,000 lbs.; previous week, 4,833,000 lbs.; same week 1952, 4,833,000 lbs.; 1953, to date 14,806,000 lbs.; same period 1952, 17,916,000 lbs.

Shipments for the week ended January 24, 1953, totaled 3,154,000 lbs.; previous week 3,508,000 lbs.; corresponding week, 1952, 4,068,000 lbs.; this year to date, 11,050,000 lbs.; corresponding week, 1952, 15,175,000 lbs.

Wholesale Price Indexes

The wholesale price index on meats at 98.1 dropped 0.4 per cent, during the week ended January 20, according to the Bureau of Labor Statistics. Hides represented the sharpest drop of 9.1 per cent, while livestock and related products fell 2.1 per cent. Tallow declined 2.2 per cent, but cottonseed oil rose 2.2 per cent. Average primary market prices dropped 0.2 per cent to 109.6 per cent of the 1947-49 average.

SALABLE LIVESTOCK AT 12 MARKETS IN DECEMBER

The USDA report for twelve markets follows:

	Dec. 1952	Dec. 1951
CATTLE		
Chicago	174,920	149,074
Cincinnati	14,372	12,100
Denver	73,238	49,289
Fort Worth	40,603	29,285
Indianapolis	31,941	25,844
Kansas City	119,029	79,196
Oklahoma City	56,882	37,026
Omaha	139,617	126,567
St. Joseph	61,236	45,956
St. Louis NSY	83,220	49,925
Sioux City	96,702	92,789
S. St. Paul	75,924	57,210
Total	968,784	754,241

	Dec. 1952	Dec. 1951
CALVES		
Chicago	8,064	5,914
Cincinnati	3,764	2,683
Denver	13,191	5,830
Fort Worth	16,456	18,091
Indianapolis	5,893	3,785
Kansas City	13,044	6,939
Oklahoma City	7,761	6,752
Omaha	9,002	5,847
St. Joseph	5,744	3,794
St. Louis NSY	21,398	11,518
Sioux City	12,271	7,034
S. St. Paul	48,281	35,803
Total	164,884	113,970

	Dec. 1952	Dec. 1951
HOGS		
Chicago	347,548	331,170
Cincinnati	65,792	62,630
Denver	19,511	23,580
Fort Worth	7,624	16,571
Indianapolis	225,264	196,603
Kansas City	56,448	61,062
Oklahoma City	17,594	17,263
Omaha	300,010	299,333
St. Joseph	155,325	156,763
St. Louis NSY	268,514	251,788
Sioux City	315,531	324,155
S. St. Paul	380,478	313,538
Total	2,159,629	2,054,446

	Dec. 1952	Dec. 1951
SHEEP		
Chicago	84,963	60,340
Cincinnati	3,815	2,115
Denver	75,124	36,291
Fort Worth	37,617	24,843
Indianapolis	25,823	16,885
Kansas City	29,146	29,008
Oklahoma City	6,853	7,374
Omaha	101,713	62,629
St. Joseph	32,489	24,102
St. Louis NSY	38,400	23,262
Sioux City	43,807	33,065
S. St. Paul	87,400	60,928
Total	567,144	361,842

INTERIOR IOWA, S. MINNESOTA

Receipts of hogs and sheep at interior markets for 1952 and 1951 compared, as reported by the USDA.

	Hogs	Sheep
Year 1952	15,288,500	1,394,200
Year 1951	15,366,600	943,600

Mexico Sets 1953 Cattle Export Quota At 400,000

The Mexican government has announced the quota of cattle which it will permit to be shipped out of the country this year at about 400,000 animals, border trade sources have disclosed. Just how many cattle will be walked out or shipped alive or as meat has not been made clear, but the breakdown by periods of three months will be about 100,000. Quotas by states for each three-month period will be as follows: Chihuahua, 42,500; Sonora, 33,000; Coahuila, 10,000; Nuevo Leon, 2,000; Tamaulipas, 2,500; Durango, 7,000; and Zacatecas, 2,500.

MEXICAN CATTLE IMPORTS

Imports of cattle and calves from Mexico at various points with totals as reported by the USDA.

	Total Sept. 1-Dec. 13, 1952	Week ended Dec. 29, 1952	Total Sept. 1-Dec. 20, 1952
Laredo	1,472	471	1,943
Eagle Pass	11,386	3,047	14,433
Del Rio	6,782	1,079	7,861
Brownsville	...	36	36
Total San Antonio District	19,640	4,633	24,273
El Paso	47,278	5,813	53,091
Presidio	13,928	4,002	17,930
Columbus	4,420	...	4,420
Total El Paso District	65,626	9,815	75,441
Douglas	12,283	1,656	13,939
Nogales	5,243	1,133	6,376
Sasabe	564	654	1,218
Total Yuma District	18,000	3,443	21,533
Total	103,356	17,891	121,247

Note: On the basis of the Mexican Government's conversion factor used for quota purposes, it is estimated that about 10,858,000 lbs. of beef were also imported during the September through November period. This quantity of beef is equivalent to approximately 30,500 head of live cattle.

BUFFALO LIVESTOCK

Receipts at Buffalo, N. Y., in December, 1952, were reported by the USDA.

	Cattle	Calves	Hogs	Sheep
Receipts	22,416	4,925	7,198	52,923
Shipments	13,885	1,735	2,675	46,720
Local slaughter	8,531	3,190	4,523	6,203

BLOOMINGTON, ILL.
CHATTANOOGA, TENN.
CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JACKSON, MISS.
JONESBORO, ARK.
LAFAYETTE, IND.
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1. **UNSURPASSED** in receipts of the "best quality" cattle, hogs, and sheep, resulting in one of the three most important markets in value of livestock sold.
2. **FIFTH** in salable receipts. (3,974,442 head). 8th in '39 — 6th in '45.
3. **THIRD** largest stocker, feeder and calf market. (Over the half million mark).
4. **FOURTH** in salable cattle receipts. (1,172,419 head). (6th in 1939).
5. **SIXTH** in salable hog receipts (2,292,217 head in 1952).
6. **SEVENTH** in salable sheep receipts. (885,945 head). 15% increase in sheep and lambs over 1951. (Only major market in 1951 to show increase).
7. **Largest stock calf increase** of all markets. 64% over 1951. (123,861 in 1952).
8. **Largest single day's calf receipts** of any market. (14,000 head, November 17, 1952).
9. **Largest hog run** at any terminal market for one day in 1952 (29,840 head, January 24).
10. **Nation's leading hog market** for first four months of 1952.
11. **Largest single day's salable cattle and calf run** in history. (36,500 head, November 17, 1952).
12. **Largest movement** in history of replacement cattle and calves back to the country. (564,258 head in 1952).
13. **One of the top two markets** in shipments of livestock. Shipped to 165 cities in 45 states from coast to coast.



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comes to the Sioux City
Stock Yards...located in the
heart of America's largest
live stock producing area.*

Sioux City Stock Yards, Sioux City, Ia.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Jan. 17, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.		VEAL CALVES Good and Choice		HOGS* Gr. B ¹ Dressed		LAMBS Gd. Handyweights	
	1953	1952	1953	1952	1953	1952	1953	1952
Toronto	\$23.65	\$32.26	\$28.50	\$36.12	\$27.60	\$27.60	\$26.00	\$33.50
Montreal	32.50	32.50	29.45	35.45	27.60	27.60	22.50	27.00
Winnipeg	22.00	30.00	29.00	37.50	21.85	24.93	23.00	30.29
Calgary	21.11	30.58	25.19	35.25	23.30	26.90	22.11	31.25
Edmonton	21.75	29.50	30.75	37.00	23.00	27.10	21.75	28.25
Lethbridge	22.00	29.50	22.35	32.00	23.10	26.97	21.50	30.00
Pr. Albert	20.90	28.45	25.50	36.00	20.35	24.00
Moose Jaw	21.00	29.50	21.00	34.00	20.00	24.60	19.50
Saskatoon	20.50	30.00	26.00	36.00	20.60	24.60	19.05
Regina	20.45	29.50	21.60	33.00	20.60	24.60
Vancouver	22.50	31.60	24.75	34.45	19.90

*Dominion Government premiums not included.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, January 27, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):
BARROWS & GILTS:

Choice:					
120-140 lbs. ...	\$15.25-17.25	None rec.	None rec.	None rec.	None rec.
140-160 lbs. ...	17.00-18.75	15.50-18.00	None rec.	None rec.	16.50-19.00
160-180 lbs. ...	18.50-19.35	17.75-19.25	None rec.	None rec.	16.50-19.00
180-200 lbs. ...	19.25-19.50	19.00-19.25	18.75-19.25	18.50-18.75	18.25-19.00
200-220 lbs. ...	19.10-19.50	19.00-19.25	19.00-19.25	18.50-18.75	18.25-19.00
220-240 lbs. ...	18.75-19.50	18.65-19.25	18.75-19.25	18.50-18.75	18.25-19.00
240-270 lbs. ...	18.25-19.10	18.25-18.90	18.00-19.00	18.00-18.75	17.75-18.50
270-300 lbs. ...	17.50-18.25	17.75-18.35	17.40-18.50	17.75-18.25	17.25-18.00
300-330 lbs. ...	17.00-17.90	17.50-18.00	None rec.	16.75-17.85	17.00-17.50
330-360 lbs. ...	None rec.	17.40-17.65	None rec.	16.75-17.85	16.50-17.00

Medium:					
160-220 lbs. ...	None rec.	None rec.	None rec.	16.25-18.25	None rec.

SOWS:					
Choice:					
270-300 lbs. ...	17.00-17.25	17.00-17.25	15.75-16.25	16.25-17.00	16.75-17.25
300-330 lbs. ...	17.00-17.25	17.00-17.25	15.50-16.00	16.25-17.00	16.50-17.00
330-360 lbs. ...	16.75-17.25	16.75-17.25	15.25-15.75	16.25-17.00	16.00-16.50
360-400 lbs. ...	16.50-17.00	16.25-16.75	15.00-15.50	16.25-17.00	15.50-16.00
400-450 lbs. ...	16.00-16.75	16.00-16.50	14.50-15.25	15.00-16.50	15.00-16.00
450-550 lbs. ...	14.75-16.25	15.00-16.25	14.25-14.75	15.00-16.50	None rec.
Medium:					
250-500 lbs. ...	None rec.	14.50-16.00	None rec.	13.75-16.50	None rec.

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs. ...	29.50-32.00	29.00-33.50	26.50-31.00	28.50-31.00	None rec.
900-1100 lbs. ...	29.50-32.50	31.00-35.50	27.00-32.00	28.50-32.00	None rec.
1100-1300 lbs. ...	29.50-32.50	30.00-35.50	27.00-32.00	28.50-32.00	None rec.
1300-1500 lbs. ...	27.50-29.50	29.50-34.00	26.50-31.50	26.50-31.75	None rec.

Choice:					
700-900 lbs. ...	23.50-29.50	24.00-31.00	22.00-26.50	21.50-28.50	22.50-27.50
900-1100 lbs. ...	23.00-29.50	23.50-31.00	22.00-27.00	21.50-28.50	22.50-27.50
1100-1300 lbs. ...	22.50-28.50	23.00-31.00	22.00-27.00	21.00-28.50	22.00-27.00
1300-1500 lbs. ...	22.00-27.50	22.50-30.00	21.50-26.75	20.50-28.50	22.00-27.00

Good:					
700-900 lbs. ...	19.50-23.50	21.00-24.00	18.75-22.00	18.50-21.00	19.00-22.50
900-1100 lbs. ...	19.00-23.50	20.50-24.00	18.50-22.00	18.00-21.00	19.00-22.50
1100-1300 lbs. ...	19.00-22.50	20.00-23.50	18.50-21.00	18.00-21.00	19.00-22.50

Commercial,					
all wts.	17.00-19.50	18.00-21.00	16.00-18.75	15.50-18.00	16.00-19.00
Utility, all wts.	14.50-17.00	15.50-18.00	13.50-16.00	13.00-15.50	15.00-16.00

HEIFERS:					
Prime:					
600-800 lbs. ...	28.50-31.00	26.50-28.50	25.00-29.00	25.50-28.50	None rec.
800-1000 lbs. ...	27.50-31.00	26.50-29.50	24.75-29.00	25.00-28.50	None rec.

Choice:					
600-800 lbs. ...	23.50-28.50	22.00-26.50	20.50-25.00	20.50-25.50	22.00-26.50
800-1000 lbs. ...	22.50-28.50	21.50-26.50	20.00-25.00	20.00-25.50	22.00-26.00

Good:					
500-700 lbs. ...	19.50-23.50	19.50-22.00	17.50-20.50	17.50-20.50	18.50-22.00
700-900 lbs. ...	19.00-23.50	19.50-22.00	17.00-20.50	17.50-20.50	18.50-22.00

Commercial,					
all wts.	16.50-19.50	15.50-19.50	15.00-17.50	15.00-17.50	15.50-18.50
Utility, all wts.	14.00-16.50	13.50-15.50	13.00-15.50	13.50-15.50	14.50-15.50

COWS:					
Commercial,					
all wts.	14.50-15.50	14.25-15.50	14.00-15.00	13.75-15.00	14.00-15.50
Utility, all wts.	13.50-14.50	13.00-14.25	12.75-14.00	12.50-13.75	13.00-14.00
Canner & cutter,					
all wts.	11.00-13.50	11.00-13.75	11.00-13.00	11.00-12.50	11.00-13.00

BULLS (Yrls. Excl.) All Weights:					
Good	None rec.	14.00-16.00	None rec.	14.00-16.00	15.00-16.00
Commercial	16.00-17.50	18.50-19.00	16.00-17.00	16.00-17.00	17.00-18.00
Utility	15.00-16.00	16.00-18.50	14.50-16.00	13.50-16.00	17.00-18.00
Cutter	13.00-15.00	14.00-16.00	12.50-14.50	12.50-13.50	15.00-17.00

VEALERS, All Weights:					
Choice & prime...	28.00-40.00	32.00-33.00	27.00-30.00	25.00-27.00	27.00-33.00
Com'l & good...	17.00-28.00	24.00-32.00	17.00-27.00	18.00-25.00	19.00-27.00

CALVES (500 Lbs. Down):					
Choice & prime...	24.00-28.00	24.00-30.00	19.00-22.00	20.00-25.00	25.00-28.00
Com'l & good...	17.00-24.00	18.00-24.00	13.00-19.00	15.00-20.00	17.00-25.00

SHEEP & LAMBS:					
LAMBS (110 Lbs. Down):					
Choice & prime...	21.00-22.25	21.00-22.25	19.50-21.50	21.00-21.50	19.50-22.00
Good & choice...	20.00-21.50	19.50-21.00	17.50-20.00	19.00-21.00	17.50-21.00

EWES:					
Good & choice...	5.00-6.00	8.00-9.50	6.50-7.50	7.50-8.75	7.50-8.50
Cull & utility...	4.00-5.00	7.00-8.00	5.00-6.50	5.50-7.50	5.00-7.25

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week ended	Prev. Week	Cor.
Chicago†	20,762	23,219	19,932
Kansas City†	22,187	22,310	13,340
Omaha†	22,200	27,262	15,483
E. St. Louis†	9,881	11,348	6,037
St. Joseph†	9,372	10,246	8,511
Sioux City†	10,311	11,368	7,969
Wichita†	4,840	5,101	3,145
New York & Jersey City†	9,076	9,590	7,806
Okla. City†	5,865	8,956	2,765
Cincinnati†	4,161	5,070	3,187
Denver†	8,089	12,669	4,002
St. Paul†	14,038	13,724	10,190
Milwaukee†	964	805	2,768
Total	141,946	161,668	105,135

HOGS

Chicago†	47,068	52,415	62,445
Kansas City†	8,863	13,453	18,274
Omaha†	57,663	69,169	39,878
E. St. Louis†	31,367	39,624	34,643
St. Joseph†	42,738	37,561	38,205
Sioux City†	48,974	44,596	42,527
Wichita†	10,701	11,989	13,965
New York & Jersey City†	52,214	54,127	60,323
Okla. City†	13,875	14,832	19,944
Cincinnati†	12,448	15,135	18,891
Denver†	16,387	20,928	10,650
St. Paul†	55,876	57,716	48,194
Milwaukee†	5,011	6,070	7,627
Total	408,775	437,615	415,566

SHEEP

Chicago†	8,741	15,040	7,817
Kansas City†	7,156	8,182	3,752
Omaha†	20,928	19,183	9,990
E. St. Louis†	6,767	6,315	5,609
St. Joseph†	12,258	9,934	8,391
Sioux City†	7,098	4,817	8,526
Wichita†	1,015	1,413	2,808
New York & Jersey City†	46,342	49,837	39,928
Okla. City†	2,374	3,812	2,716
Cincinnati†	338	756	130
Denver†	11,755	10,583	5,759
St. Paul†	7,861	6,756	4,845
Milwaukee†	661	1,854	437
Total	134,088	138,482	100,471

*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday Jan. 28, were as follows:

CATTLE*

Steers, ch. & pr.	None rec.
Steers, gd., ch.	\$22.00@27.50
Hefers, ch. & pr.	25.00@27.00
Hefers, util., com'l.	20.00@24.00
Cows, com'l.	17.00@18.00
Cows, utility	15.00@16.50
Cows, canner, cutter.	11.50@14.00
Bulls, com'l.	19.00@21.50
Bulls, can., cut.	14.00@18.00

VEALERS:

Choice & prime	37.00@39.00
Good & choice	32.00@36.00
Util. & com'l.	7.00@25.00
Cull	12.00@16.00

HOGS:

Gd. & ch., 170/240	\$19.50@20.00
Sows, 400/down	15.75@16.75

LAMBS:

Good & choice	None
*Nominal.	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Jan. 24:

	Cattle	Calves	Hogs	Sheep*
Salable	323	376	718	38
Total (incl. directs)	6,390	2,399	24,064	23,620
Prev. week:				
Salable	324	302	504	120
Total (incl. directs)	7,554	2,773	26,200	32,995

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Jan. 22	2,604	375	16,385	5,959
Jan. 23	860	182	14,482	1,602
Jan. 24	276	3	2,809	1,150
Jan. 26	17,000	300	13,500	7,000
Jan. 27	5,500	300	17,500	7,200
Jan. 28	7,500	300	14,000	5,200
*Week so far	30,353	896	45,361	19,715
Prev. wk.	35,229	1,329	46,674	11,819
Year ago	31,318	868	52,527	12,334
2 yrs. ago	20,439	838	35,328	5,856
*Including 11 cattle, 7,124 hogs and 2,583 sheep direct to packers.				

SHIPMENTS

Jan. 22	2,480	27	3,787	1,497
Jan. 23	1,860	9	4,335	1,322
Jan. 24	385	1	1,156	16
Jan. 26	5,000	2,000	3,000	3,000
Jan. 27	2,000	3,000	3,000	3,000
Jan. 28	2,000	3,000	2,000	2,000
Week so far	8,603	8,750	6,533	3,522
Prev. wk.	12,585	121	6,751	3,522
Year ago	12,156	45	9,441	3,610
2 yrs. ago	4,875	32	8,142	18

JANUARY RECEIPTS

Cattle	1953	1952
Calves	162,576	139,393
Hogs	6,483	5,849
Sheep	354,554	390,089
	106,619	74,176

JANUARY SHIPMENTS

Cattle	99,680	59,506
Hogs	91,013	73,801
Sheep	37,007	33,271

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Jan. 28:

	Week ended	Week ended
	Jan. 28	Jan. 21
Packers' purch.	43,116	45,856
Shippers' purch.	18,531	20,143
Total	61,647	65,999

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Jan. 28, were reported as shown in the table below:

CATTLE:

Steers, choice	\$25.00 only
Steers, gd. & ch.	22.00@24.50
Steers, com'l & gd.	20.00@22.50
Hefers, good & ch.	22.50@23.50
Hefers, com'l & gd.	19.50@20.00
Cows, com'l	16.00@17.00
Cows, utility	15.00@15.50
Cows, can. & cut.	12.00@14.50
Bulls, util. & com'l.	18.00@20.00

CALVES:

Choice & prime	None rec.
Good & choice	24.00@28.00
Com'l & gd.	20.00@23.00
Culls	12.00@13.00

HOGS:

Good & ch., 215/230	\$20.00@21.00
Sows, 300/475	15.00 only

SHEEP:

Lambs	None rec.
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CANADIAN KILL

Inspected slaughter in Canada for week ended Jan. 17:

CATTLE

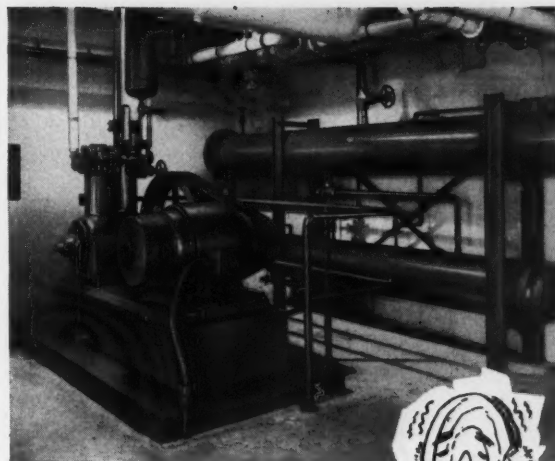
	Period Jan. 17	Same Wk. Last Yr.
Western Canada	14,272	9,641
Eastern Canada	15,995	10,288
Total	30,267	19,929

HOGS

Western Canada	30,255	38,091
Eastern Canada	40,808	51,454
Total	71,063	89,545
All hog carcasses graded	82,712	98,374

SHEEP

Western Canada	3,189	2,041
Eastern Canada	4,909	4,011
Total	8,098	6,052



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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 24, 1953, as reported to The National Provisioner:

CHICAGO
 Armour, 7,541 hogs; Swift, no hogs; Wilson, 4,906 hogs; Agar, 10,329 hogs; Shippers, 16,029 hogs; and others, 24,282 hogs.
 Total: 20,762 cattle; 1,314 calves; 63,087 hogs; and 8,741 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,544	751	2,177	2,813
Swift	3,700	940	3,239	4,099
Wilson	1,232	...	2,793	...
Butchers	7,309	4	660	...
Others	4,698	244
Totals	20,483	1,704	8,863	7,156

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,281	15,893	4,000	...
Cudahy	4,403	10,977	3,752	...
Swift	4,293	11,941	6,866	...
Wilson	3,189	10,773	4,227	...
Cornhucker	689
Neb. Beef	680
Eagle	74
Gr. Omaha	446
Hoffman	106
Rothschild	493
Roth	967
Kingman	1,148
Merchants	144
Midwest	321
Omaha	321
Union	382
Others	...	12,824
Totals	23,567	62,408	18,845	...

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,556	799	9,039	3,655
Swift	4,079	1,386	9,363	3,112
Hunter	1,061	...	7,009	...
Hell	1,923	...
Krey	2,415	...
Laclede	1,130	...
Selloff	988	...
Totals	7,696	2,185	31,867	6,767

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,468	118	12,841	6,854
Armour	3,123	214	9,953	3,421
Others	5,542	502	3,371	...
Totals	12,133	834	26,163	10,275

*Do not include 39 cattle, 23 calves, 19,944 hogs and 1,973 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,329	...	19,016	1,814
Cudahy	3,163	...	19,773	2,072
Swift	2,359	...	11,941	2,439
Butchers	260
Others	6,489	1	22,021	1,599
Totals	16,599	1	72,151	8,515

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	2,282	295	1,092	1,015
Kansas	476
Dunn	186
Dold	75	...	162	...
Sunflower	50	...
Pioneer
Excel	838
Others	1,476	...	896	1,988
Totals	5,333	295	2,800	3,003

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,337	46	796	868
Wilson	2,703	152	347	991
Butchers	240	...	1,103	...
Totals	5,280	198	2,246	1,859

*Do not include 387 cattle, 11,629 hogs and 515 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	52
Cudahy
Swift	584	...	48	...
Wilson	204
Acme	688	15
Atlas	827
Clougherty	899	...
Coast	79	6	196	...
Bridgeford	47	...	28	...
Commercial	401
Gr. West	568
Harman	235
Luer	102	...
Others	4,527	496	462	...
Totals	8,216	517	1,735	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,145	6	4,625	5,239
Swift	1,090	25	5,577	4,195
Cudahy	860	...	4,200	487
Wilson	962	...
Others	3,898	62	3,645	845
Totals	7,895	93	18,047	10,766

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	4	1	...	202
Kahn's
Meyer
Schlacter	63	38	...	19
Northside
Others	2,988	882	13,607	257
Totals	3,055	921	13,607	478

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,257	3,432	19,649	3,548
Bartusch	859
Cudahy	1,089	451	...	704
Rifkin	1,014	55
Superior	1,312
Swift	4,597	3,728	36,328	3,608
Others	2,146	2,201	12,428	3,257
Totals	16,184	9,867	68,405	11,118

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	917	558	469	2,771
Swift	1,107	1,123	291	2,728
Blue Bonnet	285	98
City	314	1	78	...
Rosenthal	61	27	...	20
Totals	2,684	1,807	963	5,517

TOTAL PACKER PURCHASES

	Week Ended	Prev. Week	Cor.
	Jan. 24	Week 1952	
Cattle	149,887	164,874	113,218
Hogs	372,344	404,853	403,061
Sheep	93,040	105,123	72,444

CORN BELT DIRECT TRADING

Des Moines, Ia., Jan. 28—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
 160-180 lbs. \$15.75@18.25
 180-240 lbs. 17.75@19.00
 240-300 lbs. 17.10@18.90
 240-300 lbs. 16.50@18.00
 270-300 lbs. 16.25@17.25

Sows:
 440-550 lbs. 14.15@16.10

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Same day last wk. actual
Jan. 22	61,500	55,000
Jan. 23	62,000	82,000
Jan. 24	53,000	56,500
Jan. 26	65,000	74,500
Jan. 27	63,000	66,500
Jan. 28	55,000	60,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended January 17, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	243,000	568,000	167,000
Previous week	296,000	626,000	193,000
Same wk. 1952	205,000	644,000	152,000
1953 to date	845,000	2,044,000	567,000
1952 to date	704,000	2,528,000	538,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Jan. 22:

	Cattle	Calves	Hogs	Sheep
Los Angeles	8,350	950	1,950	100
N. Portland	2,215	400	2,165	965
S. Francisco	820	15	1,500	1,200

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending Jan. 24, 1953.	14,675	Week ending Jan. 24, 1953.	29,815
Week previous	12,526	Week previous	9,872
Same week year ago	10,949	Same week year ago	8,114

COW:		PORK CURED AND SMOKED:	
Week ending Jan. 24, 1953.	1,263	Week ending Jan. 24, 1953.	684,920
Week previous	1,318	Week previous	492,121
Same week year ago	2,081	Same week year ago	525,807

BULL:		LARD AND PORK FATS:	
Week ending Jan. 24, 1953.	613	Week ending Jan. 24, 1953.	14,060
Week previous	718	Week previous	553,328
Same week year ago	571	Same week year ago	13,510

VEAL:		LOCAL SLAUGHTER	
Week ending Jan. 24, 1953.	13,538	CATTLE:	
Week previous	13,167	Week ending Jan. 24, 1953.	9,076
Same week year ago	10,489	Week previous	9,590

LAMB:		Same week year ago	7,906
Week ending Jan. 24, 1953.	40,803	CALVES:	
Week previous	952	Week ending Jan. 24, 1953.	7,638
Same week year ago	31,539	Week previous	8,274

MUTTON:		Same week year ago	4,953
Week ending Jan. 24, 1953.	475	HOGS:	
Week previous	922	Week ending Jan. 24, 1953.	52,214
Same week year ago	1,422	Week previous	54,127

HOG AND PIG:		Same week year ago	60,323
Week ending Jan. 24, 1953.	11,513	SHEEP:	
Week previous	10,527	Week ending Jan. 24, 1953.	46,342
Same week year ago	12,193	Week previous	49,837

PORK CUTS:		Same week year ago	39,928
Week ending Jan. 24, 1953.	1,894,870	COUNTRY DRESSED MEATS	
Week previous	1,160,012	VEAL:	
Same week year ago	1,864,047	Week ending Jan. 24, 1953.	6,079

BEEF CUTS:		Week previous	5,727
Week ending Jan. 24, 1953.	76,909	Same week year ago	5,341
Week previous	68,733	HOG:	
Same week year ago	22,747	Week ending Jan. 24, 1953.	61

VEAL AND CALF CUTS:		Week previous	57
Week ending Jan. 24, 1953.	4,000	Same week year ago	4
Week previous	6,628	LAMB AND MUTTON:	
Same week year ago	6,586	Week ending Jan. 24, 1953.	180

LAMB AND MUTTON CUTS:		Week previous	100
Week ending Jan. 24, 1953.	1,675	Same week year ago	127
Week previous	1,400		
Same week year ago	7,230		

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending January 24, was reported by the U. S. Department of Agriculture as follows:

City or Area	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	10,114	9,030	54,968	53,881
Baltimore, Philadelphia	6,127	871	27,741	1,241
Cincinnati, Cleveland, Detroit, Indianapolis	14,898	4,157	100,334	9,087
Chicago Area	24,800	4,907	77,471	18,089
St. Paul-Wisconsin Area ²	22,075	26,230	152,431	13,602
St. Louis Area ³	13,713	4,912	83,806	10,629
Sioux City	10,087	1	49,008	9,470
Omaha	26,596	507	99,379	20,939
Kansas City	14,861	2,670	36,225	13,880
Iowa-S. Minnesota ⁴	23,692	3,296	274,374	48,474
Louisville, Evansville, Nashville, Memphis	6,973	5,775	47,297
Georgia-Alabama Area ⁵	5,361	2,218	30,172
St. Joseph, Wichita, Oklahoma City	18,592	2,458	69,945	17,744
Ft. Worth, Dallas, San Antonio	14,265	5,375	30,130	8,984
Denver, Ogden, Salt Lake City	12,203	325	18,737	11,545
Los Angeles, San Francisco Areas	22,644	2,053	35,968	33,064
Portland, Seattle, Spokane	5,491	479	18,998	4,984
Grand Total	252,492	75,264	1,204,676	270,103
Total previous week	273,753	86,780	1,245,459	278,631
Total same week, 1952	191,407	51,880	1,211,082	210,576

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Macon, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Jan. 23:

	Cattle	Calves	Hogs
Week ending Jan. 23	2,574	823	15,940
Week previous (five days)	2,680	1,087	18,775
Corresponding week last year	998	510	18,719

Hogs Sheep
825 5,239
577 4,185
200 487
645 845
047 10,706

Hogs Sheep
202
19
607 297
607 478

Hogs Sheep
649 3,548
704
328 3,606
428 3,257
4,495 11,118

Hogs Sheep
409 2,771
291 2,726
125
78
963 5,517

CHASERS

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Week
1952
74 113,218
53 403,061
23 72,444

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Jan. 28—
Concentra-
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15.75@18.25
17.75@19.00
17.10@18.90
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538,000

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Hogs Sheep
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1,500 1,200

1, 1953



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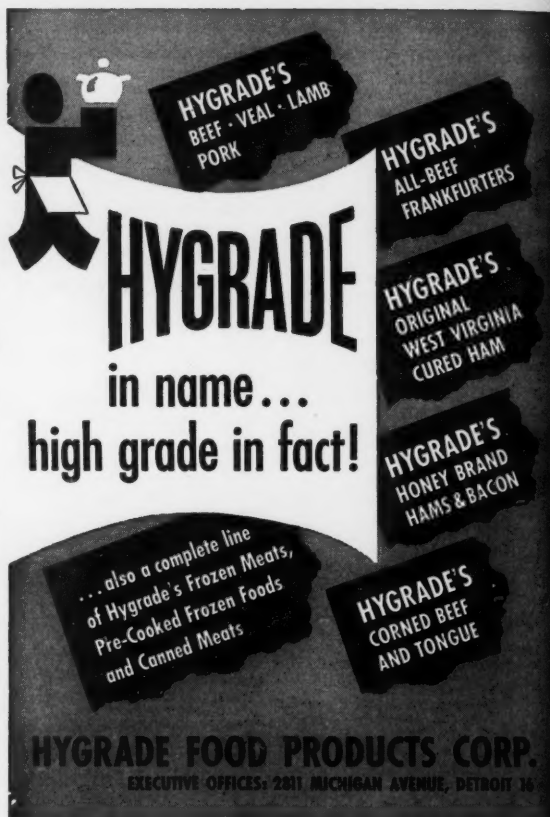
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If you need help, consult an expert. Up-to-date man, with broad experience. I will correct any trouble in a short time in your plant. Best references. W-18, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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SALES TRAINING DIRECTOR or assistant. Qualified to set up and conduct sales training program designed to stimulate sales and develop sales force. Practical experience in meat packing industry. W-28, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT SALESMAN: Thoroughly experienced in hotel and institutional sales with leading eastern hotel supply house. 35, single, car. Will travel or relocate. W-498, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

HELP WANTED

SAUSAGE MAKER: Must be able to assume complete responsibility in small modern sausage kitchen located in southern New York state area. Wonderful opportunity for the right man. Salary no object. Must be positively a quality and cost control man. Know definite ideas of new items. List your qualifications, and when available. W-32, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

HELP WANTED

NOTICE!

MEAT EXECUTIVE

Upstate New York independent meat concern has an opening for a manager. Our business includes a small slaughter operation, sausage factory, retail market, and a sizeable wholesale volume. We desire a manager who can successfully correlate these operations, buy some livestock, assist in wholesale purchases from packers, and sell to outlets via telephone. Wonderful opportunity to expand boning and sausage operations. To the right man we offer a good salary, sound future and a profit-sharing plan based on an increase in volume. In reply please be specific in supplying all particulars regarding experience, including age, marital status and minimum salary desired. All replies will be held in strict confidence. Address replies to Box W-3, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

SALESMEN WANTED: Calling on packinghouses and processors Philadelphia-Pittsburgh territory. Virginia and West Virginia, North and South Carolina. We have a companion line of detergents nationally known. Liberal commission. Write W-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Experienced person for all around laboratory and quality control work in food plant. Permanent position with advancement possibilities. Reply giving experience details. THE SMITH-FIELD HAM & PRODUCTS CO., INC., SMITH-FIELD, VIRGINIA.

RENDERING PLANT SUPERVISOR: State age, experience, salary expected, references. Write to Detroit Packing Company, 2500 - 22nd Street, Detroit 16, Michigan.

HOG CUTTING FOREMAN: Practical hog cutting floor foreman. Plant operating with killing and cutting gangs. Plant in Midwest. Good salary. W-39, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

PLANT MANAGER

Medium size pork packing house in Midwest needs qualified plant manager. Applicant must be capable of assuming full responsibility for entire production end of business, turning out quality products at minimum cost. Prefer man between 35 and 45. Salary: \$12,000 to \$15,000 per year plus incentive bonus depending upon experience and ability. Real opportunity for the right man. Replies will be held in confidence and references will be checked only with permission of applicant. Please give full details in your letter. W-29, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT PACKING MANAGER

Experienced man wanted in all phases of meat operations such as cost accounting, marketing, yields, livestock buying, refrigeration, sales, production and plant maintenance. State salary expected and give references. Information will be kept confidential.

W-30, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

INTERNAL AUDITOR: Required by large independent packer. Must have good packinghouse accounting background and be free to travel. Excellent opportunity. W-35, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMEN: Full or part time. (Commission) To sell full line of machinery, equipment and supplies for slaughterers, packers and locker plants. Over 2,000 items. Write the C. Schmidt Company, 1712 John Street, Cincinnati 14, Ohio.

HOG CASING FOREMAN: Experienced foreman for hog casing department, cutting 9,000 hogs weekly. Plant located in Midwest. Straight weekly salary. W-38, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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